



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Geisha Dragon 2020, Van Sacrum

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| <b>Price</b> | £23.49  |
| <b>Code</b>  | GEIS001 |

Further evidence of Argentina's burgeoning prowess as a serious white wine producer, this slightly off-the-wall wine is quite delicious!

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### Tasting Notes:

Perfect simplicity in the mouth. Wonderful waxy texture meets sumptuous, ripe stone fruit and floral character.

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| Specification     |   |
|-------------------|---|
| Vinification      | 70% Viognier, 20% Marsanne, 10% Criolla Blanca (PX) co-fermented with airborne yeast in 3,000 litre raw concrete eggs – open / oxidative fermentation for 35 days. 90% of the wine remains in the eggs sur lie for 11 months; 10% is aged under flor in old French barrels. The two are blended for bottling and sit under cork for twelve months before release.   |
| ABV               | 13.5%   |
| Size              | 75cl  |
| Drinking Window   | Drink now   |
| Country           | Argentina   |
| Region            | Mendoza   |
| Area              | Los Cachayes  |
| Type              | White Wine  |
| Grape Mix         | 70% Viognier, 20% Marsanne, 10% Criolla Blanca  |
| Vintage           | 2020  |
| Style             | Dry   |
| Body              | Zesty, zingy and refreshing   |
| Producer          | Ver Sacrum  |
| Producer Overview | Ver Sacrum is the brainchild of a small group of viticultors / winemakers, baptized as "Team Grenachista". The aim of the project is to produce a comeback of the Mediterranean varieties that Argentina lost after the 1950's in favour of Malbec plantings. They grow Grenache Noir, Mourvèdre, Roussanne, Marsanne, Syrah, Mencía, Carignan, Teroldego and Nebbiolo, as well as some Malbec, Cab Franc and Pinot Noir. They cultivate three different vineyards in three distinctive terroirs: Los Chacayes (Uco Valley), planted in 2011 and most of our fruit comes from here, Barrancas (Maipú), planted in 1947, and Cruz de Piedra (Maipú) re-planted in 2016, with an experimental vineyard. <b>Read more online</b> |
| Closure Type      | Cork  |
| Food Matches      | Enjoy as an aperitif.   |
| Press Comments    | Decanter September 2022, Premium South American Whites, 90 points: "Toasty aroma followed by white peach and some floral notes. On the palate it is dry, well balanced and smooth on the finish."   |