



Datasheets - 2026
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HUMMA

MALBEC



TECHNICAL SHEET



- **Color:** vivid and intense red.
- **Nose:** reminiscent of ripe red fruits, dried plums and a soft woody touch from oak chips.
- **Palate:** sweet on the entry with gentle tannins, with a long finish and appreciated notes of oak.

Origin: General Alvear, Mendoza.

Aged with a touch of American oak.

Harvest date: April 2025

Alcohol: 13.0% v/v

Total acidity: 5.70 g/l

Residual Sugar: 4,00 g/l

Best Poured at 16°/18°C



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CABERNET SAUVIGNON



TECHNICAL SHEET



- **Color:** Deep red with ruby highlights, brilliant and intense.
- **Nose:** Aromatic profile of blackcurrant, spices, and subtle herbal notes.
- **Palate:** An intense and juicy palate, with vibrant fruit flavors and a lively finish.

Origin: General Alvear, Mendoza

Aged with a touch of American oak

Harvest date: April 2025

Alcohol: 13.50% v/v

Total Acidity: 5.70 g/l

Residual Sugar: 4,00 g/l

Best Poured at 16°/18°C



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CHARDONNAY



TECHNICAL SHEET



- **Color:** Pale yellow with greenish, bright and crisp.
- **Nose:** Delicate floral aromas with notes of white peach and a subtle touch of pineapple.
- **Palate:** Smooth and well balanced, fresh and fruity with harmonious acidity.

Origin: General Alvear, Mendoza

Harvest date: April 2026

Alcohol: 11.50% v/v

Total Acidity: 5.50 g/l

Residual Sugar: 9,00 g/l

Best Poured at 8°/10°C



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ROSÉ SWEET



TECHNICAL SHEET



- **Color:** Bright rosé with vivid pink tones and crystalline brilliance.
- **Nose:** Intense aromas of raspberry and fresh flowers, expressive and inviting.
- **Palate:** Smooth and fruity on the palate, with balanced sweetness and a refreshing finish.

Origin: General Alvear, Mendoza

Harvest date: April 2026

Alcohol: 9.0% v/v

Total Acidity: 6.50 g/l

Residual Sugar: 50 g/l

Best Poured at 7°/9°C



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ROSÉ MOSCATEL



TECHNICAL SHEET



- **Color:** Bright rosé with orange tones, crystalline and vivid.
- **Nose:** Expressive aromas of orange blossom, rose petals, and sweet orange zest.
- **Palate:** Smooth and slightly sweet, with balanced acidity, citrus notes of orange, and a floral-fruity Finish.

Origin: General Alvear, Mendoza

Harvest date: April 2026

Alcohol: 9.0% v/v

Total Acidity: 6.50 g/l

Residual Sugar: 50,00 g/l

Best Poured at 6°/8°C



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CHENIN BLANC



TECHNICAL SHEET



- **Color:** Pale yellow with greenish reflections, bright and clean.
- **Nose:** Fresh aromas of white flowers, lemon, grapefruit, and subtle tropical hints.
- **Palate:** Lively acidity with a crisp, refreshing entry. Flavors of green apple and pear, with a mineral finish.

Origin: General Alvear, Mendoza

Harvest date: April 2026

Alcohol: 11.50% v/v

Total Acidity: 7.00 g/l

Residual Sugar: 9.00 g/l

Best Poured at 8°/10°C



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LATE HARVEST



TECHNICAL SHEET



- **Color:** Intense and vibrant yellow, brilliant and clean.
- **Nose:** Delicate floral aromas of roses with sweeter nuances.
- **Palate:** Exotic and fresh, with caramel-like sweetness, crisp acidity, and a smooth floral finish.

Origin: General Alvear, Mendoza

Harvest date: April 2026

Alcohol: 12.0% v/v

Total Acidity: 5.50 g/l

Residual Sugar: 50 g/l

Best Poured at 6°/8°C



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