



Torrontes



AGING

Aged for 15 days in American oak barrels. Clarified and bottled.



VIÑEDO

Luján de Cuyo, Mendoza a 800 m.s.n.m.



HARVEST

Manual harvest in boxes of 12 kg, in stages within the same section. The harvest is always carried out during the first hours of the morning to guarantee that the grapes reach the winery at low temperatures. Clusters that do not meet health and quality requirements are discarded in the vineyard.



VINIFICATION

The wine is made using "protective" methods, without the presence of oxygen. The grapes are gently pressed avoiding the unwanted extraction of flavors that come from the seeds. The wort is transferred to a stainless steel tank where it is cooled to 8 °C (46.4°F) for 24 hours. After this the liquid is moved to another tank where selected yeasts are added and fermented for approximately 30 days at 12 °C. Traditional elaboration technique, obtaining typical aromas of the variety such as citrus, floral and tropical fruit notes. It feels balanced and fresh in the mouth, with a very good acidity.



AROMA

Aromas of citrus, floral and tropical fruit notes are perceived.



TASTE

It feels balanced and fresh in the mouth, with a correct and marked acidity.



COLOUR

Light yellow with golden and green nuances.



AWARDS

2013 - 2016 WSWA Convention
• Gold Medal Winner

