



Torrontés 2014

TECHNICAL INFORMATION

Vineyard Location:	Cafayate, Salta
Harvest date:	Febrero de 2014
Harvest:	Manual.
Pressed:	Cold pressed 7° C
Fermentation:	Wild yeast
Fermentation Temperature:	17°C Max.
Aging:	Stainless steel tanks
Bottling:	July 2014
Alcohol:	14.5%
Total acidity:	0.60 g/100ml
pH:	3.45
Residual Sugar:	1.92 g/l

TASTING NOTES

Yellow greenish color and slight aroma of roses, it is distinguished by shades of citric fruits such as grapefruit and white fruits: small peach, apple, melon and pineapple. Its deal level of acidity allows that the aromas should be heightened highlighting is natural freshness and long duration in mouth.

To consume preferably with temperature between 12°C – 14°C.