



## **TORRONTES 2021**

## **TECHNICAL DATA**

VINEYARD LOCATION: Cafayate - Salta

ALTITUD: 1700m asl

SOIL: Sandy

**VARIETY: 100% Torrontes** 

VINEYARD AGE: Planted in 1984

YIELD PER ACRE: 6.0t

DATE OF HARVEST: Second week of February

FERMENTATION TEMPERATURE: 16°C

FERMENTATION TIME: 27 days

**BOTTLING: December** 

STOCK: **15.000 - 750cc.bottles** 

ALCOHOL: 13.50 %

TOTAL ACIDITY: .65q/100ml

PH: **3.67** 

## **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  $12^{\circ}C - 14^{\circ}C$ .