



**TERCOS**



**RICARDO SANTOS**

BODEGA Y VIÑEDOS

## TORRONTÉS 2022



<b>Variety</b>	100% Torrontés
<b>Vineyard Location</b>	Cafayate, Salta
<b>Vineyard Age</b>	Planted in 1990
<b>Altitude</b>	1700 mt asl
<b>Soil</b>	Sandy
<b>Yield per Acre</b>	6.0 tn
<b>Date of Harvest</b>	First week of February 2022

### ELABORATION METHOD

<b>Fermentation Temp.</b>	16° C
<b>Fermentation Time</b>	24 days

### 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.

**Alcohol:** 13.1% | **Total Acidity:** 5.62 | **pH:** 3.60

**Residual Sugar:** 1.32g/l

**Stock:** 20.000 bottles

**Bottle Aging:** de 1 to 3 years

**Serving Temperature:** 12°/14° C



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