



TERCOS



RICARDO SANTOS

BODEGA Y VIÑEDOS

TORRONTÉS 2023



Variety	100% Torrontés
Vineyard Location	Cafayate, Salta
Vineyard Age	Planted in 1990
Altitude	1700 mt asl
Soil	Sandy
Yield per Acre	6.0 tn
Date of Harvest	First week of February 2023

ELABORATION METHOD

Fermentation Temp.	16° C
Fermentation Time	23 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: 13.0% | **Total Acidity:** 6.97 | **pH:** 3.26

Residual Sugar: 2.42g/l

Stock: 20.000 bottles

Bottle Aging: de 1 to 3 years

Serving Temperature: 12°/14° C



www.ricardosantos.com