

GRAPES 100% Torrontés.

ORIGIN Cafayate, Salta, Argentina.

VINEYARDS Typical pergola trained vines located in Cafayate, Salta, at 1700 masl in a semi-desert climate region, planted on deep sandy-loam soils. A special microclimate of hot and dry summers, cold nights and many sunny days guarantee excellent conditions for grape ripening.

HARVESTING Hand-picking in 16 kg cases.

WINEMAKING

- Selection and de-stemming.
- Pressed in a pneumatic press and transferred to a stainless steel tank.
- Before fermentation begins, the must is kept at low temperatures (below 8 ° C) to carry out a fermentation without the presence of solids.
- Fermentation is induced, and occurs at temperatures below 16°C.
- No malolatic fermentación.
- Clarification, cold stabilization.

WINEMAKER Jimena López

TASTING NOTES Bright greenish yellow color. On the nose, white flowers and citrus notes, typical of this varietal, are perceived. Clean and refreshing mouth due to its excellent acidity that makes it a more gastronomic wine.

