

GRAPES	100% Torrontés.
ORIGIN	Perdriel, Luján de Cuyo, Mendoza, Argentina.
VINEYARDS	15-year-old vines, trained in pergola, located in Perdriel, Luján de Cuyo, at 950 m (3,117 ft) above sea level. Planted on sandy soils, they benefit from a special microclimate: hot, dry summers, cool nights, and a high thermal amplitude, combined with abundant sunny days that promote optimal grape ripening. Irrigation is carried out by flooding, and canopy management practices, including leaf thinning and cluster thinning, ensure proper sun exposure and yield control. Approximate production: 12,000–14,000 kg/ha.
HARVESTING	Handpicked in 16 kg (35 lb) boxes. First week of March.
WINEMAKING	- Selection of clusters, destemming, and pressing. - The must is pumped into a stainless steel tank and allowed to settle at 8 °C (46 °F) to carry out fermentation free of solid compounds. - Fermentation is induced and occurs at temperatures below 16 °C (61 °F). - The wine does not undergo malolactic fermentation. - Clarification, cold stabilization, and light filtration prior to bottling. - Ready to be enjoyed.
WINEMAKER	Julia Halupczok
TASTING NOTES	Visually, it has a pale yellow color, clear and brilliant, with subtle greenish hues that convey freshness and youthfulness. On the nose, it reveals intense aromas of white flowers such as jasmine, accompanied by citrus notes of pink grapefruit and delicate herbaceous touches reminiscent of chamomile and green tea. On the palate, it is smooth and appealing, with balanced and refreshing acidity. The alcohol is harmoniously integrated, resulting in a persistent finish with a lingering citrus aftertaste. A very gastronomic wine, ideal for pairing with a wide variety of dishes..

