

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. Middle of February.
WINEMAKING	- Cluster selection and destemming. - Gentle pressing of the destemmed grapes in a pneumatic press. - The must is then transferred to a stainless steel tank, where it settles at 8°C to allow fermentation free of solids. - Fermentation is carried out at temperatures below 16°C. - No malolactic fermentation. - Fining, cold stabilization, and filtration prior to bottling. - Ready to be enjoyed.
WINEMAKER	Julia Halupczok
TASTING NOTES	Visually, it is pale yellow, clean and brilliant, with subtle golden highlights. On the nose, it reveals intense aromas of tropical fruits accompanied by citrus notes of pink grapefruit and lime, along with delicate floral nuances reminiscent of chamomile and green tea. On the palate, the attack is smooth and generous, balanced by a pleasant, refreshing acidity. The alcohol is perfectly integrated, contributing to the wine's harmony and leading to a persistent finish, with an aftertaste dominated by citrus notes. A very versatile Torrontés that pairs easily, ideal for enjoying on its own or with a wide variety of dishes.

