



Cafayate Gran Linaje Torrontés Tardío

A wine range combining the notes of a centennial winery that knows how to turn all its experience handling and developing this terroir boosted by it into superb wines. Gran Linaje is truly the ultimate expression of Cafayate.



Awards

James Suckling 2019 | 93 pts
Vinus 2018 | 97 pts

TASTING NOTES

Color

Golden yellow with green hues.

Aroma

An intense and complex wine that combines ripe fruits and honey with citrus marmalade aromas.

Palate

Finely sweet and balanced, with a long-lasting fruity finish.

Suggested pairing

Foie gras, pate, blue cheese, nuts and desserts.

Ageing potential

We recommend drinking this wine within two years after its harvest.

Serving temperature

8° - 12° C

TECHNICAL DESCRIPTION

Varietal composition

100% Torrontés

Origin

Valle de Cafayate (5,750 f.a.s.l)
Salta, Argentina

Maceration

pre-fermentative: 6 hours at 8°C

Alcoholic fermentation

20 days at 16°C

Malolactic fermentation

No

Ageing

To preserve the Torrontés' characteristic aromatic freshness, the wine is not aged in barrels.

Vintage

2019

Alcohol

12.1%vol

Azúcar residual

90.0 g/L

Total acidity

6.70 g/L

pH

3.3

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