



Cafayate Gran Linaje

Torrontés

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 | 91 pts
Tim Atkin 2019 | 91 pts
Vinus 2018 | 98 pts

TASTING NOTES

Color

Pale greenish yellow with steely highlights

Aroma

Intense, complex and delicate wines with white flower aromas (jasmine, roses, orange blossom) and ripe fruits.

Palate

Fresh and elegant, with balanced acidity and a distinguishing volume. Marked tipicity and a very long finish.

Suggested pairings

Ideal to drink as aperitif or to pair seafood, gizzards, Asian dishes or light summer salads.

Ageing potential

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

Serving temperature

8° - 10° C

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TECHNICAL DESCRIPTION

Varietal composition

100% Torrontés

Origin

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

Harvest date

2nd week of March.

Maceration

pre-fermentative: 8 hours at 8°C

Alcoholic fermentation

10 days at 14°-16°C

Malolactic fermentation

No

Ageing

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

Vintage

2019

Alcohol

12.9%vol

Residual sugar

2.50 g/L

Total acidity

6.15 g/L

pH

3.4