

# Torrontés

*The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make a serene, expressive and superior wine.*



## TASTING NOTES

**Color:** Pale bright yellow with greenish reflections.

**Aroma:** Ripe grapes, peach, lime and white flowers expressing its typicity.

**Palate:** Delicate, refreshing and floral, with a fruity, yet cool finish.

**Suggested pairings:** Ideal to drink as aperitif, or to be paired with seafood, lean fish, chicken or Asian dishes.

**Ageing potential:** We recommend drinking this wine within one year after its harvest, or 1 year later at the latest.

**Serving temperature:** 8° - 10° C

## TECHNICAL DESCRIPTION

**Varietal composition:** 100% Torrontés

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

**Maceration:** pre-fermentative: 72 hours at 8°C  
post-fermentative: 17 days

**Alcoholic fermentation:** 8 days at 24°-26°C

**Malolactic fermentation:** No

**Ageing:** No

**Vintage:** 2019

**Alcohol:** 13.5%vol

**Residual sugar:** 1.80 g/L

**Total acidity:** 6.45 g/L

**pH:** 3.4

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