

Cafayate

ESTATE

Torrontés

The Cafayate Estate line's wines add complexity and intensity to the characteristic typicity of the terroir where they are born. Made only using grapes selected from old low-yielding vineyards, they faithfully express the sun, fruit and character of Cafayate.



TASTING NOTES

Color: Pale lemon yellow with green hues.

Aroma: Highly aromatic wine with drupe (peach, apricot) and white flower (jasmine, orange blossom) notes.

Palate: Delicate, fresh and well bodied, with a long-lasting finish full of floral and fruity aromas.

Suggested pairing: Ideal to drink as aperitif or to pair seafood, fish, Asian cuisine and spicy dishes.

Ageing potential: 3 years

Serving temperature: 8° - 10° C

TECHNICAL DESCRIPTION

Varietal composition: 100% Torrontés

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

Maceration: 6 hours cold in the press

Alcoholic fermentation: 12 days at 14-17°C

Malolactic fermentation: No

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

Vintage: 2021

Alcohol: 12.8%vol

Residual sugar: 3.30 g/L

Total acidity: 5.80 g/L

pH: 3.5

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