

Cafayate

TERROIR
DE ALTURA

Cafayate Terroir de Altura 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. Terroir de Altura is truly the ultimate expression of Cafayate.



Awards

Tim Atkin 2022 | 91 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

TECHNICAL DESCRIPTION

Varietal composition

100% Torrontés

Origin

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

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

2021

Alcohol

12,8%vol

Residual sugar

2,30 g/L

Total acidity

6,10 g/L

pH

3,5

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