

Cafayate

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: 2021

Alcohol: 13,5%vol

Residual sugar: 1.80 g/L

Total acidity: 6.45 g/L

pH: 3.4

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