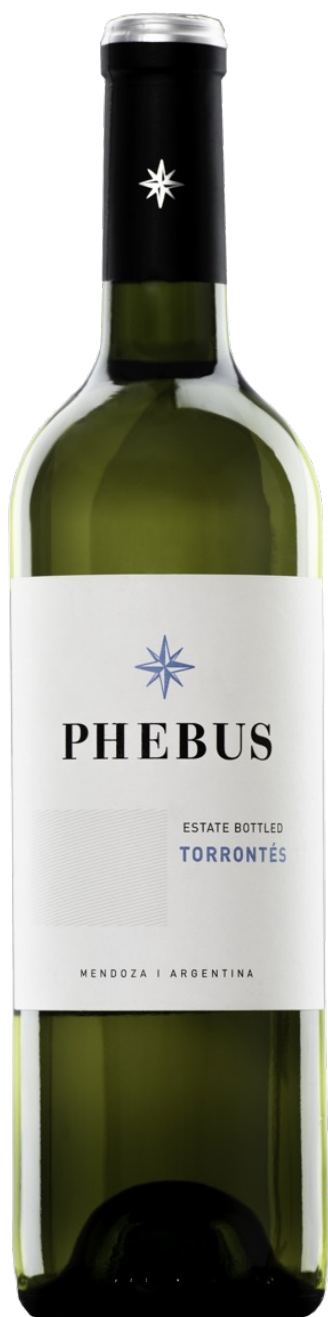


TORRONTÉS



VARIETALS

100% Torrontés

REGION

Mendoza

MONTH OF HARVEST

March

HARVEST METHOD

Hand-harvested

WINEMAKING

Skin maceration for 4 hours. The must is then fermented with selected yeasts in stainless steel tanks under controlled temperatures of 14°C- 16°C.

TASTING NOTE

Delicate aromas of white flowers, lychees with a touch of lime that adds a delicious freshness to this summer wine. On the palate this Torrontés is elegant and well balanced.

FOOD PAIRING

Best served with Empanadas, spicy dishes, Thai food and seafood.

