

TORRONTÉS



VINTAGE	2024
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.

