

## PURO TORRONTÉS

## Argentina's emblematic white

Varietal Composition 100% Torrontés

Harvest Year 2021 WINE

> Intensely aromatic. A floral wine with exotic and tropical character. Character

Location Valle de Famatima, La Rioja

Altitude 1'100 meters above sea level VINEYARD

> Torrontes ungrafted classic parral located in the middle of the Andes Vineyard Structure

mountains. This parral is about 3 square meters each, and represents

the heritage of this original grape variety.

Carefully chosen grapes in La Rioja, the birthplace of Torrontés. Each grape Grape Selection

is treated with delicate care.

WINEMAKING Fermented in stainless steel tanks at low temperatures without any oxygen

level. To obtain a young and fresh wine, the wine is kept in contact with

Fermentation, Storage its lees for 4 months at the end of fermentation.

Color Straw yellow with silver hues.

Passion fruit and a touch of guava, notes of yellow apple and pear and some Aroma TASTING NOTES

white petal perfume.

A floral bouquet fills the palate, medium acidity and a typical torrontes Flavor

texture.

12.0 % vol. Alcohol

Elaboration,

QUICK FACTS Total acidity, pH, sugar 6.60 g/l - 3,6 - 1.80 g/l

> Ecocert AR BIO 154 Organic Certification







