

AUKA – TORRONTES

ORIGIN: La Consulta, San Carlos, Mendoza, (Argentina)

VARIETIES: 100% Torrontes

ANALYSIS:

<i>Alcohol:</i>	12.50 %
<i>pH:</i>	3.67
<i>Total Acidity:</i>	4.92 g/l



VINEYARD:

This Torrontes comes from vineyards in the Chilecito Valley.

Altitude: 850 to 1,000 meters above the sea level. Age of vines: 15 years

MARKETS:

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

PROCESS:

Hand-Harvested during first week of February, keeping a correct ripen in sugar levels and flavors. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. We use N2 and CO2 in the entire process to avoid flavors oxidation. The Alcoholic fermentation takes 15 days. We carefully keep the temperature controlled, to enhance fruits flavors we have to carry out the fermentation between 10 aC and 15 aC. We avoid to carry out a complete malolactic fermentation on this torrontes to enhance its characteristics. We try to keep the fruit from the vine to the bottle.

TASTING NOTES:

This Torrontes is a crisp, lively wine with aromas of citrus fruit and flowers. The palate discovers the bright taste of lemon and orange with a hint of white peaches.

WINEMAKER: Lic. Sergio Gimenez.

BOTTLES PER CASE: 12 x 750 ml

PLEASE CHECK LISTING FOR CURRENT VINTAGE