

PIUQUENES – TORRONTES

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

VARIETIES: 100% Torrontes

ANALYSIS: *Alcohol:* 12.50 %

pH: 3.40

Total Acidity: 4.90 g/l



VINEYARD:

This torrontes comes from our own vineyard surrounding winery.

Altitude: 1050m or 3214 ft. Age of vines: 20 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 of this torrontes to enhance its characteristics of flowers and fruits. We try to keep the fruit from the vine to the bottle.

TASTING NOTES:

Intense aromas of violets and rose petals, leading to an expressive mouthful of pineapple and citrus.

FOOD PAIRING: ideal to serve alone, with seafood, pasta and desserts as cheese cakes.

WINEMAKER: Lic. Sergio Gimenez.

BOTTLES PER CASE: 12 x 750 ml

PLEASE CHECK LISTING FOR CURRENT VINTAGE