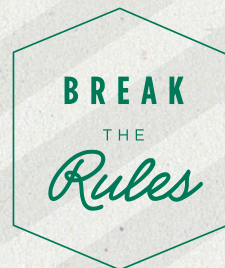


Explore the world of Crios



CRIO S

TORRONTÉS

VINTAGE	2018
VARIETALS	100% Torrontés
REGIONS	Cafayate (Salta) and Uco Valley (Mendoza)
ELEVATION	1700 m AMSL (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Max. Temp. 13° C. Selected yeast. Conservation over lees during 3 months in order to improve the structure of the wine.
ANALYTICS	ALCOHOL 14% ACIDITY 6,1 g/l
TASTING NOTES	Beautiful pale green-yellow. On the nose, it is floral, youthful and fresh. On the palate, it has a beautiful structure and a great minerality with tangy acidity and notes of fresh grapes
FOOD PAIRING	Smoked meats, medium cheeses, fish, crab, sushi

