



TORRONTÉS

Valle de Uco | Mendoza - Argentina



VINTAGE	2018
VARIETALS	100% Torrontés
REGIONS	Finca la Delfina, Altamira (Valle de Uco)
ELEVATION	1,050 m.a.s.l. (3,440 ft.) average
HARVEST METHOD	Hand-harvested
VINIFICATION	Hand-picked, destemmed. Cooled down at 6°C (43°F). Macerated with dry ice for 6 hours. Slightly pressed. 100% of the wine fermented in new French oak.
ANALYTICS	ALCOHOL 13.3% ACIDITY 6.6 g/l
OAK AGEING	4 months in French oak barrels (100% new barrels).
TASTING NOTES	Pale gold with bright reflections. On the nose, this wine seduces with hints of white pear, white flowers and ripe peach. On the palate, it has a beautiful structure and acidity along with enticing fruit flavors. Plenty of body for a wine that shows such delicate aromas and flavors. Fruity, floral and yet still quite dry.
FOOD PAIRING	Fish and shellfish. Spicy and aromatic Indian, Chinese and Thai cuisine also go very well with this variety.