



BARREL FERMENTED TORRONTÉS

Valle de Uco | Mendoza - Argentina



VINTAGE	2019
VARIETALS	100% Torrontés
REGIONS	Finca la Delfina, Altamira (Valle de Uco)
ELEVATION	1,150 m.a.s.l. (3,770 ft.) average
HARVEST METHOD	Hand-harvested
WINEMAKING	Destemmed. Cooled down at 6°C (43°F). Macerated with dry ice for 6 hours. Slightly pressed, then fined. 100% of the wine fermented in new French oak.
ANALYTICS	ALCOHOL 12.9 % ACIDITY 6.6 g/l
OAK AGING	4 months in French oak barrels (100% new barrels).
TASTING NOTES	Golden color with bright glints. The nose is perfumed, with aromas of lychee, lemon peel and citrus notes and elegant reminiscences of flowers. The mouth displays a harmonic combination of balanced and intense fruit flavors. This wine has good, round body, with a silky texture.
FOOD PAIRING	Fish and shellfish. Spicy and aromatic Indian, Chinese and Thai cuisine also go very well with this variety.