SUSANA Balbo
SIGNATURE

BARREL FERMENTED TORRONTÉS

Valle de Uco | Mendoza - Argentina



VINTAGE	*2020*
VARIETALS	*100% Torrontés*
REGIONS	*La Delfina Estate (Paraje Altamira, Valle de Uco, Mendoza)*
ELEVATION	*1,150 m.a.s.l. / 3,770 ft. (average)*
HARVEST METHOD	*Hand-harvested*
WINEMAKING	*Destemming, cooling down at 6°C (43°F), maceration in the press with dry ice for 2 hours. Pressing at low pressure, then fining. 100% of the fermentation in new French oak barrels.*
ANALYTICS	*ALCOHOL 13%* *ACIDITY 6.4 g/l*
OAK AGING	*100% in new French oak barrels for 4 months.*
TASTING NOTES	*Golden color with bright reflections. The nose is fragrant and complex, with hints of tropical fruits, especially lychee, and citrus notes, such as lemon peel, with delicate floral aromas. The mouth is harmonious with balanced acidity, combined with 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 wine.*