



TORRONTÉS
L A T E H A R V E S T



VINTAGE	2021
VARIETALS	100% Torrontés
REGION	Paraje Altamira, Valle de Uco
ELEVATION	1,150 m / 3,770 ft above sea level (average)
HARVEST METHOD	Hand-harvested. From mid to late June (at the beginning of the winter) to achieve the sugar level intended. This concentration occurs when the grape dehydrates while still on the plant.
ANALYTICS	ALCOHOL 12.5 % ACIDITY 6.3 g/l RESIDUAL SUGAR 82.5 g/l
WINEMAKING	Destemming and soft crushing. Fermentation at low temperatures (53-57 °F) so the yeasts (that were specially selected to stand high sugar levels) can act slowly. After 8 days, 15% of the wine goes to first-use French oak barrels. Fermentation is stopped with cold and due to the hostile environment for the yeasts once the desired sugar-alcohol balance has been achieved.
AGING	15% of the wine for three months in first-use French oak barrels
TASTING NOTES	A wine with yellow color and golden hues. The nose displays delicate, floral aromas combined with exotic fruits. The mouth reveals flavors of fresh fruit that combine with honey and vanilla notes that are due to the oak. Its finish is balanced, elegant and persistent.
FOOD PAIRING	Deserts like lemon pie and apple/pear crumble. Different types of cheese (mainly blue cheese).

Susana Balbo.