

CRIOS



DULCE NATURAL

VINTAGE	2021
VARIETALS	70% Torrontés, 30% Viognier
REGION	Valle de Uco, Mendoza
ELEVATION	1,050 m.a.s.l. / 3,445 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Fermented in stainless steel tanks with selected yeasts at 12°C (54°F). Fermentation stops naturally with cold when the desired alcohol and sugar levels have been obtained.
ANALYTICS	Alcohol 9 % Acidity 5.6 g/l Residual sugar 55 g/l
AGING	In stainless steel tank over lees until the moment of bottling.
TASTING NOTES	Pale yellow color with green tones. Citric aromas with secondary floral notes. In the mouth, it is fruity with excellent freshness due to the balance between acidity and sweetness.
FOOD PAIRING	Ideal to accompany desserts, cheeses or to drink as an aperitif.