



TORRONTÉS
L A T E H A R V E S T



VINTAGE	2022
VARIETALS	100% Torrontés
REGION	Paraje Altamira, Valle de Uco
ELEVATION	1,150 m / 3,770 ft above sea level (average)
HARVEST METHOD	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 13 % ACIDITY 6.15 g/l RESIDUAL SUGAR 83.52 g/l
WINEMAKING	Destemming, gentle pressing, and fermentation in small tanks for 16 days at 14°C (57.2F°). Fermentation with specially selected yeasts that can withstand high sugar concentrations and at low temperatures (12-14 ° C / 53.6 F °- 57.2F °) to ensure the yeast works slowly. Fermentation is halted by the action of cold and due to the hostile environment for the yeast, once the desired balance between sugar and alcohol is achieved.
AGING	12 months in 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 due to oak aging. 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.