Susana Balbo

CRIOS

TORRONTÉS



VINTAGE	2024
VARIETALS	100% Torrontés
REGION	Valle de Uco and Agrelo (Mendoza)
ELEVATION	1,015 m /3,300 ft above sea level (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 13 % ACIDEZ 6,4 g/l
WINEMAKING	Fermentation in stainless steel tanks with selected yeasts at a maximum temperature of 12-14°C (54-57°F). Conservation on lees for three months to improve the structure of the wine.
TASTING NOTES	A crisp, refreshing and aromatic Torrontés with notes of citrus, passion fruit, lychee and white flowers. A lively acidity, a hint of creaminess and a long finish add depth and balance to the palate.
FOOD PAIRING	Asian food and fusion cuisine, white meats, crab and fish, salads and citrus or creamy desserts.