



COMPOSITION

Torrontes (100%) ORGANIC

TERROIR

Deep and stony with very low level of organic matter.

WINEMAKING PROCESS

Hand harvesting.
Destemming and crushing
Cold skin maceration at 10° C, during 5 hours.
Pneumatic pressing.
Cold settling (48 hours).
Addition of selected yeasts.
Controlled fermentation at 15° C, during 21 days.
Stabilizing.
Filtration.
Bottling.

TASTING NOTES

Light-yellow color with green hues. Rich and elegant aromas of white flowers, roses and citric notes. Crispy and smooth mouth lling.

FOOD PAIRING

Ideal as an aperitif or to accompany seafood and mild spicy cuisine.

DRINKING TEMPERATURE

Drinking 9°C-11° C.

ANDEAN
VINEYARDS
Organic Wine



TORRONTES 2015