## PURO TORRONTÉS

## Argentina's emblematic white

100% Torrontés Varietal Composition

Harvest Year 2020 WINE

VINEYARD

Intensely aromatic. A floral wine with exotic and tropical character. Character

Location Valle de Famatima, La Rioja

Altitude 1'100 meters above sea level

Torrontes ungrafted classic parral located in the middle of the Andes Vineyard Structure

mountains. This parral is about 3 square meters each, and represents

the heritage of this original grape variety.

Carefully chosen grapes in La Rioja, the birthplace of Torrontés. Each grape Grape Selection

is treated with delicate care.

WINEMAKING Fermented in stainless steel tanks at low temperatures without any oxygen Elaboration,

level. To obtain a young and fresh wine, the wine is kept in contact with Fermentation, Storage

its lees for 4 months at the end of fermentation.

Pale Straw with steely hues. Color

White peach and a subtle grapefruit zest perfume. White petals are present Aroma TASTING NOTES

as this eloquent bouquet fills the nose.

Dry on the palate with a textured body, good acidity, fruity finish Flavor

with a slight herbal aftertaste.

12.5 % vol. Alcohol

QUICK FACTS Total acidity, pH, sugar 7.20 g/l - 3,6 - 2.12 g/l

> Ecocert AR BIO 154 Organic Certification







