PURO TORRONTÉS

Argentina's emblematic white

100% Torrontés Varietal Composition

Harvest Year 2022 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

Torrontés 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 golden reflections. Color

White petals with hints of lychee and starfruit. A very subtle citrus zest note Aroma TASTING NOTES lingers in the background.

Refreshing and dry on the palate, salivating acidity with a textured, pithy Flavor

finish.

12.0 % vol. Alcohol

QUICK FACTS Total acidity, pH, sugar 6.02 g/l - 3,6 - 1.80 g/l

> Ecocert AR BIO 154 Organic Certification



