

# CRIOS

## TORRONTÉS



VINTAGE	2014
VARIETALS	100% Torrontés.
REGIONS	Cafayate (Salta) and Uco Valley (Mendoza)
ELEVATION	1.700 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 13°C. Selected yeast. Conservation over lees during 3 months in order to improve the structure of the wine.
ANALYTICS	ALCOHOL 14.5% ACIDITY 6.6 g/l
TASTING NOTES	Beautiful pale green-yellow. Enticing aromas that are strikingly similar to Viognier, with hints of white pear, white flowers and ripe peach. On the palate, it has a beautiful structure, acidity and minerality along with enticing fruit flavours that keep you coming back for another sip. Plenty of body for a wine that shows such delicate aromas and flavours. Fruity, floral and yet still quite dry.
PAIRING	Grilled and roasted meats, empanadas, chili.

## TECHNICAL SHEET

DOMINIO DEL PLATA WINERY  
MENDOZA - ARGENTINA