

CRIOS

TORRONTÉS



VINTAGE	2015
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 13.5% 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	Smoked meats, strong cheeses and seafood.