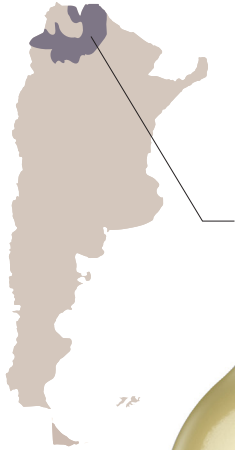




SIETE FINCAS
WINES & VINEYARDS

SIETE FINCAS TORRONTÉS 2019



VARIETY White 100% Torrontés 🍇 HARVEST 2019

VINEYARDS Cafayate, Salta, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE Dry, warm and bright. It is a unique microclimate in which the minimum annual temperature is 10° C, the annual average is 15° C and the annual maximum never exceeds 30° C.

VINTAGE REPORT It was performed under optimal weather conditions. It was a summer dry and high thermal amplitude. This phenomenon responded to very low rainfall and low relative humidity. Getting as a result healthy grapes of excellent quality and performance.

HARVEST DATE 02/21/2019

VINEYARDS AGE (average) 17 years

DRIVING SYSTEM Trellis under

SOIL Loamy, sandy, stony soil with moderate drainage.

YIELD 110 qq/ha

PICKING Hand picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 14 days at controlled temperature

BOTTLE AGEING 2 months

🍇 **WINEMAKER** Sergio Montiel

ALCOHOL 13% v/v

REMAINING SUGAR 2,1 grs/l

PH 3,4

TOTAL ACIDITY 6,11 grs/l

CLOSURE Screw Cap Saratin

STORAGE 2 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCTION 4.800 bottles



TASTING NOTES

VSIGHT *Elegant yellow of medium intensity.*

AROMA *It offers you fragrant notes of chamomile, lychee and white peach.*

MOUTH *It's very refreshing and delivers flavors like tangerine, rose petals and damask. With minerality notes and a vibrant finish in the mouth.*



FOOD PAIRINGS

This Torrontes is an ideal accompaniment to light cheeses, pastas or slightly spicy foods. Temperature service 6°- 8° C.

