

**SPARKLING**  
SWEET TORRONTES 2018

VARIETY White 100% Torrontes 🍷 HARVEST 2018



**VINEYARDS** San Carlos, Mendoza, Argentina.

**ELEVATION** 1100 meters above sea level

**REGIONAL CLIMATE** It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C.

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

**HARVEST DATE** 02/28/2018

**VINEYARDS AGE** (average) 18 years

**DRIVING SYSTEM** Trellis under

**SOIL** Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

**YIELD** 120 qq/ha

**PICKING** Hand-picked and carried in bins of 400 kg

**VINIFICATION** Classic in stainless steel tanks

**FERMENTATION** 30 days at controlled temperature

**AGEING** Charmat Method

**BOTTLE AGEING** 2 months

🍷 **WINEMAKER** Sergio Montiel

**ALCOHOL** 7% v/v

**REMAINING SUGAR** 6,5 grs/l

**PH** 3,1

**TOTAL ACIDITY** 5,7 grs/l

**CLOSURE** Cork DIAM 5

**STORAGE** 2 years

**PACKAGING** Case 6 or 12 x 750 ml

**PRODUCCION** 5.000 bottles



**TASTING NOTES**

**SIGHT** Light yellow with fine bubbles.

**AROMA** Fruity and expressive. Good bubble.

**MOUTH** Very expressive with tropical notes.



**FOOD PAIRINGS**

Appetizers, soft cheeses and desserts.

Temperature service 5° C.

