

SIETE FINCAS

Torrontés 2022



VARIETY White 100% Torrontés

HARVEST 2022

VINEYARDS Cafayate, Salta, Argentina.

ELEVATION 1600 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

The winter in this campaign had a very good number of hours of cold which guaranteed a uniform sprouting and it was very dry, as is characteristic of high altitude valleys. Spring and summer saw warm temperatures that delayed ripening. This provided greater freshness and fruity notes.

WINEMAKER Sergio Montiel

HARVEST DATE 02/21/2022

VINEYARDS AGE (average) 21 years

DRIVING SYSTEM Trellis under

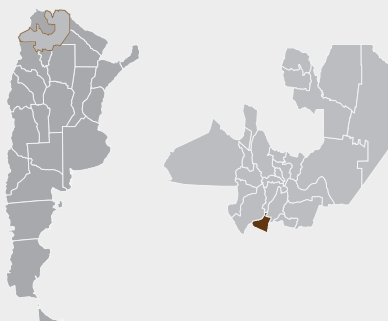
SOIL Loamy, sandy, stony soil with moderate drainage.

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



Argentina › Salta › Cafayate

ALCOHOL 12,9 % v/v

CLOSURE Screw Cap Saratin

REMAINING SUGAR 1,8 grs/l

STORAGE 2years

PH 3,4

PACKAGING Case 6 or 12 x 750 ml

TOTAL ACIDITY 6,34 grs/l

PRODUCTION 3.000 bottles

BOTTLE AGEING 2 months

TASTING NOTES

SIGHT

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

We care for and respect the environment and the community. For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost. We make efficient use of irrigation water and we have solar panels.