



SPARKLING

Sweet Torrontés 2022

VARIETY White 100% Torrontés

HARVEST 2022

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

The weather in general was a little cooler than usual. The yields of the white varieties were a little lower and the red varieties were normal, with grapes of excellent quality and health. The cold climate produced highly concentrated reds, with ripe skins, moderate sugars and optimum acidity.

WINEMAKER Sergio Montiel

HARVEST DATE 02/07/2022

VINEYARDS AGE (average) 22 years

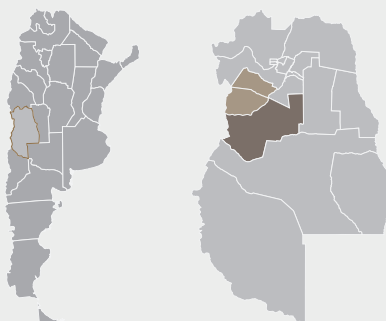
DRIVING SYSTEM Trellis under

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



Argentina › Mendoza › San Carlos

ALCOHOL 9 % v/v

CLOSURE Cork DIAM

REMAINING SUGAR 45 grs/l

STORAGE 2 years

PH 3,1

PACKAGING Case 6 or 12 x 750 ml

TOTAL ACIDITY 6,3 grs/l

PRODUCTION 5.000 bottles

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.

FERMENTATION 30 days at controlled temperature

BOTTLE AGEING 2 months

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.