



CRIOS TORRONTÉS

Susana Balbo.



VARIETALS: 100% Torrontés / **VINTAGE:** 2022

REGION: Valle de Uco (Mendoza) and Cafayate (Salta)

ELEVATION: 1,700 m / 5,570 ft above sea level (average)

HARVEST METHOD: Hand-harvested

WINEMAKING: Fermentation in stainless steel tanks with selected yeasts at a maximum temperature of 12-14°C (54-57°F). Conservation on lees for three months to improve the structure of the wine.

ANALYTICS: Alcohol: 13 % / Acidity: 6.5 g/l

TASTING NOTES: A crisp, refreshing and aromatic Torrontés with notes of citrus, passion fruit, lychee and white flowers. A lively acidity, a hint of creaminess and a long finish add depth and balance to the palate.

FOOD PAIRING: Asian food and fusion cuisine, white meats, crab and fish, salads and citrus or creamy desserts.

