



LATE HARVEST TORRONTÉS

VINTAGE	2011	
VARIETALS	100% Torrontés	
REGIONS	Altamira (San Carlos)	
ELEVATION	1.050 m (average) (3445 ft.)	
HARVEST METHOD	Hand-Harvested	
VINIFICATION	Destemmed, lightly pressed and fermented in small tank during 16 days at 14° C. After 8 days, 15% is sent to new French oak barrels.	
ANALYTICS	ALCOHOL	12.5%
	ACIDITY	6.8 g/L
OAK AGING	15% three months in new French oak barrels	
TASTING NOTES	Pale yellow with golden hints, it reveals intense aromas of jasmine, white rose petals and notes of fresh citrus fruit. On the palate, it has enticing flavors of lychee and subtle honey touches leading to a delicate and silky finish.	
PAIRING	Pairs well with cheesecake, apple-based cakes, lemon pie or even cheese like Camembert.	