CRIOS TORRONTÉS













VARIETALS: 100% Torrontés / VINTAGE: 2019

REGIONS: Cafayate (Salta) and Uco Valley (Mendoza)

ELEVATION: 1.700 m AMSL (average)

HARVEST METHOD: Hand-harvested

VINIFICATION: Max. Temperature 13°C. Selected yeast. Conservation over lees during 3 months in order to improve the structure of the wine.

ANALYTICS: Alcohol: 13% / Acidity: 6.2 g/l

TASTING NOTES: Crisp, refreshing and aromatic, with a bouquet of citrus fruits, passion fruit, lychee and white flowers. Lively acidity, a hint of creaminess and a long, mineral finish add depth and balance to the palate.

FOOD PAIRING: Smoked meats, medium cheeses, fish, crab, sushi.

