CRIOS TORRONTÉS

Susana Balbo.



TORRONTÉS

ARGENTINA

VARIETALS: 100% Torrontés / VINTAGE: 2021

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

ELEVATION: 1,700 m.a.s.l. / 5,570 (average)

HARVEST METHOD: Hand-harvested

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

ANALYTICS: Alcohol: 12.5% / Acidity: 6.1 g/l

TASTING NOTES: Crisp, refreshing and aromatic, with a bouquet 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, citrus or creamy desserts.

