CRIOS TORRONTÉS





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). Conservation on lees for three months 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, lechee and white flowers. Lively acidity, a hint of creaminess and a long, mineral 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.



