



Susana Balbo.

SIGNATURE

**BARREL FERMENTED
TORRONTÉS**

VALLE DE UCO - MENDOZA - ARGENTINA



VINTAGE	2022
VARIETALS	100% Torrontés
REGION	Paraje Altamira, Valle de Uco, Mendoza
ELEVATION	1,150 m.a.s.l. / 3,770 ft. (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 13 % ACIDITY 6 g/l
WINEMAKING	Destemming, cooling down at 6°C (43°F) and maceration in the press with dry ice for 2 hours. Pressing at low pressure and fining. Fermentation in new French oak barrels and with selected yeasts.
AGING	100% in new French oak barrels for 6 months, with a weekly battonage that allows us to move the fermentation lees.
TASTING NOTES	A golden colored Torrontés with bright reflections. The nose is fragrant and complex, with hints of tropical fruits (especially lychee), citrus notes (such as lemon peel) and delicate floral aromas. The mouth is harmonious, with a balanced acidity that goes with some intense fruit flavors. It has a good, round body and a silky texture.
FOOD PAIRING	Fish, shellfish and spicy, aromatic dishes from Indian, Chinese and Thai cuisines.

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