



Susana Balbo.

SIGNATURE

**BARREL FERMENTED
TORRONTÉS**

VALLE DE UCO - MENDOZA - ARGENTINA



VINTAGE	2021
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 11.5 % ACIDITY 6.2 g/l
WINEMAKING	Destemming, cooling down at 6°C (43°F), maceration in the press with dry ice for 2 hours. Pressing at low pressure, then fining. 100% of the fermentation with selected yeasts in new French oak barrels.
AGING	100% in new French oak barrels for 6 months.
TASTING NOTES	Golden color with bright reflections. The nose is fragrant and complex, with hints of tropical fruits, especially lychee, and citrus notes, such as lemon peel, with delicate floral aromas. The mouth is harmonious with balanced acidity, combined with intense fruit flavors. This wine has good, round body, with a silky texture.
FOOD PAIRING	Fish, shellfish and spicy, aromatic dishes from Indian, Chinese and Thai cuisines all pair well with this wine.

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