



MONTE MARIA - TORRONTES



Description

GRAPE VARIETIES: 100% Torrontés.
VINTAGE: 2011
ORIGIN: Mendoza.
PRODUCTION PER HECTARE: 100 Hl/ha

Analytical Information

ALCOHOL: 12,5% Vol
TOTAL ACIDITY: 6,0 g/l (Tartaric), 3,9 g/l (Sulphuric)
SUGAR: 2,5 g/l.
PH: 3,30

Elaboration

HARVEST: By hand, in cases of 15 Kg during the month of February.
BUNCH SORTING: Yes, with conveyor belt.
DESTEMMING: Yes.
VINIFICATION: Pellicular maceration in wine press, followed by a cold decantation during 24 hs. Alcoholic fermentation at controlled temperature between 14 y 16°C.
TOTAL FERMENTATION TIME: 22 days.
MALOLACTIC FERMENTATION: No.
AGEING IN OAK BARRELS: No.

Tasting Notes:

It is scintillating with flowery notes. Captivating and fascinating aromas. On the palate it expresses its freshness enhanced by its balanced acidity.

TEMPERATURE OF SERVICE: 8 to 10°C.

