



Foto de Francisco Ayerza, Argentina, 1891

Chenin Torrontés



VINEYARD NOTES

The vineyards are grown on the parral system which gives more shading and allows better flavor development.

WINEMAKING NOTES

Grapes were picked early in the morning and protected from oxidisation. The grapes were macerated then pressed. Clear juice was fermented at cool temperatures. Two different yeasts were used to gain complexity. The wines racked and cleaned quickly to retain varietal flavours.

DESCRIPTION

Aromas of violets, lychee and spices, all typical of the Torrontes variety while the palate is more tropical fruit and melon, typical of the Chenin grape.

FOOD STYLE

Salads, grilled chicken & Asian cuisine.

GRAPE VARIETY

CHENIN TORRONTÉS

APPELLATION

IP MENDOZA

ORIGIN COUNTRY

ARGENTINA

OAK MATURATION

NIL

CELLARING POTENTIAL

ENJOY NOW

ALCOHOL

13%

ACIDITY

4.2 G/L

PH

3.65

RESIDUAL SUGAR

3 G/L