



Pata'i Lana TORRONTÉS



Varietal composition: 100 % torrontés

Alcohol volume: 13,40 %

Total acidity: 6,60 g/l

Volatile acidity: 0,48 mg/l

Sugar content: 34,60 g/l

Extract: 65,90 g/l

Vineyard yield: 7 tons per hectare

Vineyard conduction system: parral (terrace)

Irrigation system: drip irrigation

Harvest: grapes were hand harvested in small bins of 20 kgs. Harvested on March/April

Vineyard location: Cafayate, Alto Valle Calchaquí, Salta, Far NW Argentina, Own 40 years old vineyards at 5900 feet above sea level

Wine making process: prior crushing, grapes were hand sorted. Fermentation was slow, at low controlled temperature (20°C) produced by selected yeasts. This wine remained only 2 months in stainless steel tanks before bottling.

Tasting notes: dressed in bright and vivacious greenish yellow color. In the nose it expresses tropical fruits such as pineapple and mango, followed by a note of white peach. The mouth is filled with its sweetness and balanced acidity that makes it fresh. Ideal to pair different cheeses, mushrooms and strong flavors. Hazelnuts, walnuts and almonds are accepted and add a crispy touch to the cheeses table. Desserts such as roasted pears and apples, served with cream or a creamy homemade flan with creamy texture are perfect to accompany this wine

Service temperature: 6° to 8°C

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