



LA CALERA Torrontés 2019

Winemaker: Mrs. Maria Eugenia Baigorria

Varietal Composition: 100% Torrontes

Vineyard: Santa Rosa, Mendoza

Alcohol: 13.5%

VINIFICATION & VINEYARDS DETAILS:

Vineyard details: alluvial and sandy soil. Flat irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: pergola trellising system.

Harvest details: harvested the last week of February. Hand picked in small cases, yield: 12,000 kg/Ha.

Vinification: grapes were destemmed and crushed. 100% cold skin contact before fermentation. Other techniques used: enzymes and static free run. 25 days of fermentation in stainless steel tanks at 13-16°C.

Pre-bottling operations: Filtration with membranes.

Colour: straw yellow with topaz hues

Aromas: reminiscent of roses and violets with a touch of aniseed

Palate: light-bodied and refreshing

Alcohol content: 13.50% Vol (20° C)

Total acidity: 5.130 g/l tartaric acid

Residual Sugar: 4.5 g/l

Serving Temperature: 12-14°C

Enjoy it with Thai or Indian dishes