

CAFAYATE TORRONTÉS

The Cafayate range carries much more than the name of this indescribable place, reflects nature's purest expression.

Colour: Pale yellow with light green rim

Aroma: Ripe grapes, peach, lime and White flowers, characteristic of Torrontés.

Taste: Delicate, refreshing and floral. Fruity finish, but fresh.

Ageing Potential: Drink now or within 1 year from harvest date.

Technical Data:

- **Varietal:** 100% Torrontés
- **Origin:** Valle de Cafayate (1750 mts), Salta, Argentina
- **Maceration:** Pre-Fermentative: 72 hours at 46°F; Post-fermentative: 17 days.
- **Alcoholic fermentation:** 10 days at 59-62 °F
- **Malolactic fermentation:** No
- **Harvest:** 2016
- **Alcohol:** 13.20 %vol.
- **Residual sugar:** 3.90 g/l
- **Total acidity:** 6.35 g/l
- **PH:** 3.40

