



TASTING NOTES

A pale yellow colour with tints of silver. Flavors of white flowers and Mediterranean fruits as peach. A well-balanced acidity, fresh and pleasant in mouth. Floral finish.

VARIETY

100 % TORRONTES. Emblematic Argentinian variety, its name comes originally from the Spanish Galicia

VINEYARD

Soil

Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density

3,500 vines/ha.

Climate

Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

Average age of the vines

15 years.

Yield

80 hl/ha.

Location

We select grapes in the highest areas of the cooler plots in Mendoza for the grapes to achieve perfect ripeness.

WINEMAKING

Harvest

Generally we harvest at the beginning of March

Vinification

Short maceration in the press as the Torrontés has many flavors in the pulp and the skin may give a certain bitterness to the wine. After slow pressing, we submit the wine to a cold clarification.

THE VINTAGE

After a particularly cool summer, we starting picking the Pinot Gris at the end of February, about two weeks later than usual. March and April were cold and damp. Despite the rain, no botrytis appeared, thanks to rigorous work in the vineyards. This vintage is marked by a lower level of alcohol than the previous vintage. 2016 also offers elegant aromatic wines with exceptional acidity.