



*Sottano*

TORRONTES

CLASSICO

- Grape Variety:** Torrontes 100%
- Region of Origin:** Fray Luis Beltran, Maipu, Mendoza
- Vineyard details:** Traditional "Parral" horizontal position. Sandy soil.
- Climate:** Dry and Continental, a big wide temperatura.
- Vine cultivation:** Vertical position trellising.
- Harvest details:** Harvested manually at the second week of February.
- Yield:** 10 ton/hectar
- Vinification:** 4 hours of maceration at the hydraulic press, and cold maceration for 3 days. Fermentation at 15° during 20 days in stainless steel tanks.
- Ageing process:** Without oak
- Pre-bottling operations:** Clarified and filtered
- Colour:** Yellow with green matches / Yellow straw
- Aromas:** Fresh grapes and some citric, combined with some floral notes.
- Palate:** Refreshing, with a good acidity balance, and a body that permits to pair easily with food.
- Alcohol content:** 14.0
- Serving Temperature:** 8- 10 °C

