



ETCHART

Privado

TORRONTES

TECHNICAL DESCRIPTION

GRAPE VARIETIES	100 % Torrontes
VINTAGE	2009
GROWING REGIONS	Valle de Cafayate - Salta - Argentina At 1.750 mts. above sea level
MACERATION	Cold liquid fermentation - 48 hours at 5°C
ALCOHOLIC FERMENTATION	Stainless steel tanks at 15 - 17°C for 10 days
MALOLACTIC FERMENTATION	No
MATURING IN BOTTLE	No
ALCOHOL	13,50% by vol.
RESIDUAL SUGAR	2.8 gr/ lts
TOTAL ACIDITY	5.5 gr/ lts
PH	3,5

WINE DESCRIPTION

SIGHT	Yellow gold colour with green traces.
NOSE	Special and unique bouquet of flowers (mainly rose and jasmine) and fruits (white peaches).
PALATE	Delicate but well structured in mouth. Agreeable aftertaste.
FOOD MATCH	Perfect to accompany fish, chicken, all types of cheeses and sour pork, or to enjoy it as an aperitif.
SUGGESTED STORAGE	3 years
SUGGESTED TEMPERATURE FOR DRINKING	10°C - 12°C



Aperitivo na sacada antes do jantar em 21 de janeiro de 2011.