

VINEYARD & WINERY



Gauchezco Clasico Torrontes 2014

Grape variety 100% Torrontes

Vineyard details Cafayate, Salta Province. At 1700 meters

above sea level.

Vine cultivation Vertical shoot position trellising (VSP) Harvest details

Hand picked in bins from the four week of

February

VINIFICATION

Grapes were destemmed in a gentle process, adding SO2 to avoid oxidation. Cold maceration before fermentation for 12 hrs. 28 days of alcoholic fermentation at 15 °C.

The wine rest over the lies for 90 days in stainless steel tanks.

TASTING NOTES

Color Attractive golden yellow color.

Enticing aromas of white peaches are accompanied Nose

with hints of jasmine and rose.

Palate Pleasant freshness with citrus notes, beautiful

structure, and acidity, with a long and full finish.

Food pairing Enjoy with Thai food.

Safra 2017. Almoço em 05/08/18, Chácara Colombo.