

ESPIRITU DE ARGENTINA

- Classic Range -



CLASSIC TORRONTÉS

Appellation:

Mendoza (Argentina), the grapes come from the viticulture region of Los Campamentos district, Rivadavia department (La Verde Vineyard).

Climate:

Temperate climate with defined seasons. Wine is cultivated between the 22nd and 42nd degree of southern latitude, ranging from the tropical north to the Antarctic south. This typical Andean climate in the west provides ideal conditions for exceptional wine quality, particularly in the heartland of the Argentinean wine-growing region, the Mendoza province.

Soil: Sandy, with pebbled subsoil.

Vinification:

Manual harvest, one part in the end of February, and second one in the third week of March, to combine floral flavors and aromas with notes of tropical fruits. Juice's selection in pneumatic presses, alcoholic fermentation at 15°C, by 25 days. "Sur lies" by four months. Soft fining, cold stabilization, and ageing in stainless steel tanks.

Product Description:

The very typically Argentinean Torrontés grape yields full-bodied, elegant white wines with unmistakable, fragrant aromas reminiscent of roses and jasmine.

Serving Suggestion:

Thanks to its spicy notes, this Torrontés serves as a perfect complement to spicy Asian dishes and the Argentinean specialty Empanadas.

Serving Temperature: Best enjoyed at 8-10°C.

Technical Information

Vintage: 2008

Alc.: 13.20 %

Total acidity: 5.65 g/l in tartaric acid

Residual sugar: 4 g/l

Varietal composition: 100% Torrontés

Winemaker: Luis Villarreal