

ansias

# TORRONTÉS



## ANALYSIS:

Alcohol: 13,7%

pH: 3.6

Az Red 6,63

## TASTING NOTES:

**To the sight:** Intense yellow color with green and silver hues.

**On the nose:** It is complex, fruit as melon, flowers as Jasmine, it appears honey, roses, and some citric smell as secondary aroma.

**On the palate:** It is fresh, sweet, and crispy with a long aftertaste. Superb aromas stand out, giving a great pleasure to the palate.

## FOOD PAIRING:

Ideal to serve alone with sea food, fruits salads, pastas, cheeses, and deserts.

## ENJOY TO:

12°C

## VINEYARDS:

This Torrontés comes from our own vineyard surrounding the winery.

## ALTITUDE:

1050m or 3214 ft

## AGE OF VINES:

15 years

## PROCESS:

Hand-Harvested during first week of February, keeping a correct ripen in sugar levels and flavors. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. We use N2 and CO2 in the entire process to avoid flavors oxidation. The Alcoholic fermentation takes 15 days. We carefully keep the temperature controlled, to enhance fruits flavors we have to carry out the fermentation between 10 °C and 15 °C. We avoid to carry out a complete malolactic fermentation of this Chardonnay to enhance their characteristics of flowers and fruits. We try to keep the fruit from the vine to the bottle.