VIÑALBA TORRONTÉS

Mendoza is renowned amongst wine lovers because its high altitude and long summers mean that the wines have wonderfully pure tasting fruit, and the Viñalba Torrontés Selección is a great example of this. The wine is made to capture the beautiful purity of the grapes and get as much of that flavour as possible into the bottle. It is wonderfully refreshing with white peaches, lychees and pear flavours.

VINEYARDS & VITICULTURE

The soils in our vineyards are clay loam and have very good permeability. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The vines are 10 years old on average with yields of 70hl/ha. Our Viñalba Torrontés vines come from high-quality massale-selected vineyards. Our vineyards use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes.

WINEMAKING

The grapes are harvested in late March by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Fermentation takes place with selected yeasts in stainless steel tanks under controlled temperature of 14°C- 16°C. The juice is then macerated on the skins for 8 hours.

PRODUCT DETAILS

REGION:	Valle de Uco, Mendoza
BLEND:	100% Torrontés
OAK:	unoaked
ALCOHOL:	12.5% vol
RESIDUAL SUGAR:	1.8g/l
CLOSURE:	Screw Cap
OTHER:	Suitable for Vegans & Vegetarians

www.vinalba.com
@bodegavinalba
hola@vinalba.com

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