



Dos Minas Torrontés 2016



Varietal Composition

100% Torrontés

Harvest

3rd week of February. By hand in bins of 20 kg.

Vineyards

Finca El Retiro: vineyards located at 1.650 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

Fermentation

Use of selected yeast. Carbonic maceration for 4 hours. Alcoholic fermentation for 25 days at a temperature between 13°C y 15° C. Non spontaneous malolactic fermentation.

Structure

Parral or pegola.. Low yield of 10 tones/hectares. Age of vineyard: 65 years.

Alcohol

13,10 %

Total acidity

7,00 g/l

pH

3,35

Residual sugar

2,50 g/l

Production

25.000 bottles

Tasting Notes

Color: yellow with bright greenish tonalities, bright and vivacious.

Aroma: fresh, fruity, tropical; intense with a second aroma of flower along with citric notes.

Palate: fresh, young, fruity. Good structure, balanced and with nice acidity.