



Torrontés

CROTTA

750ml

#### Variety

100% Torrontés

#### Vineyard

Region: Central Valley. Mendoza. Argentina

Soil Characteristics: Clay loam

Harvest: Manual in late March

#### Pre-Fermentation

Maceration Pre-fermentative at 13° C during 12 hours

#### Fermentation

Method: Fermentation in white

Temperature: 15° C

Length: 20 days

#### Tasting Notes

Colour: It has a yellow colour with green and silver tones

Aroma: Floral aroma with hints of herbs

Flavor: Has a balanced flavor pleased to palate and very fresh

#### Technical Data

Alcohol: 13.5% volume

Ph: 3.4

Total acidity: 5.05 g/l