



**Torrontés**  
Vintage 2007.

The soil of Cafayate valley which is permeable, sandy and with a good balance of nitrogen is ideal for the growing of excellent grape varieties. The 1700 meters above sea level, the climate- very warm days and very cold nights- together with the carefully controlled irrigation, are very positive factors for the growing of this variety.

**TASTING NOTES**

Clear yellow-greenish color. Floral aromas related to rose globeflower and some lavender. The first impression in mouth is sweet with balanced acidity, white peaches are perceived and hints of sugar coated orange skin. Excellent balance between floral and fruity characteristics.

♦ **TECHNICAL SHEET**

<b>Climate</b>	Temperate climate with noticeable difference in temperature. Long summers which allow a good development of the vine. Annual rainfall: 180 mm. Average humidity: 40%. Average difference in temperature 25°C.
<b>Soil</b>	Free -sandy/sandy soil of médium depth. A little stony under the soil which allows excellent permeability.
<b>Oak Ageing</b>	3 months on fine sediments
<b>Yield of Vineyard</b>	11000 kg/ha 77hlts./ha
<b>Grape Variety</b>	Torrontés 100%
<b>Ageing Potential</b>	2 years.
<b>Filtering</b>	Light
<b>Service Temperature</b>	8° - 11°C
<b>Basic Analysis</b>	Alcohol 14.7% pH 3.44 Total Acidity 5.5 gr/lit Residual Sugar 3.9 gr/lit
<b>Pairing</b>	Entreés - White Meat -Humita pies.