

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	1st. week of March, 2021
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Torrontés 100%
VINEYARD	Cafayate Valley – Salta – Argentina - 1750m/asl
VINEYARD AGE	46 years
CONDUCTION	Pergola
ALCOHOL	13.4%



ENOLOGY

Reception and crushing: the boxes of grapes are rolled out on the bunch selection table. They are then sent to the destemmer, which separates the stems from the grapes, keeping them as whole as possible. Later, the grapes are passed through the cold exchanger to lower their temperature to approximately 15° C, after which they continue to the pneumatic press, where the wort is extracted. Once the must has been extracted, a preliminary stripping is done through a static cold stage of 36 hours, in order to attain the clarity of approximately 100 NTU needed for fermentation.

Fermentation: is completed between 13-15° C, over the course of approximately 15 days, with yeasts selected for Torrontés. Later, at the end of fermentation, the fine lees are lifted two times per week for one month, to make a well-structured wine.

To complete the process, the wine is stabilized and conserved until bottled.

WINEMAKING NOTES

The color is bright yellow with subtle greenish glints. Aromas are fresh and perfumed, with delicate floral hints of jasmine combined with fruity aromas of pear, mango, and peach for a perfect blend. Round on the palate, its excellent acidity intensifies the sensation of freshness and elegance, offering a long and balanced finish.

TO SERVE

Suggested drinking temperature: 8°C to 10°C.



TERRA

