

# FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	2nd. week of March, 2016
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Torrontés 100%
<b>VINEYARD LOCATION</b>	Cafayate Valley – Salta – Argentina - 1.750m/asl
<b>VINEYARD AGE</b>	42 years
<b>CONDUCTION</b>	“Pergola” system
<b>ALCOHOL</b>	14%



## 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, in order to make a well structured wine.

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

## WINEMAKING NOTES

The yellow color with slight greenish tones presents aromas reminiscent of citrus and tropical fruits. Subtle jasmine floral notes stand out. It is a fresh and fruity wine, well-balanced, with lively acidity. It expresses the typical characteristics of the terroir, and is a faithful representation of Torrontés of the Calchaqui Valley.

## PAIRING

Pairs ideally with salads, fish and seafood. It also combines well with plates of white meats. Its splendor is enhanced with semi-hard cheeses.

## TO SERVE

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



*Terroir*

