

FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	2nd. week of March, 2019
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Torrontés 100%
VINEYARD LOCATION	Cafayate Valley – Salta – Argentina - 1.750m/asl
VINEYARD AGE	45 years
CONDUCTION	“Pergola” system
ALCOHOL	13.7%



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

It is a bright yellow wine with pale shades and subtle green tones. Delicate but intense scent; its strong floral tones, like jasmine, combine with reminiscent scents of fruits, such as peach. The palate is round, with an excellent concentration, it is a young, fresh and elegant wine.

PAIRING

It is an ideal wine to accompany white meats, fish, seafood, cheeses, pasties.

TO SERVE

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



Terroir

