



CASARENA WINEMAKER'S SELECTION Torrontés 2018

Appellation: Salta, 5,400 feet be sea level.

Varietal: Torrontés 100%.

Age of vine: 40 years old

Yield per hectare: 7500 kg./ha.

Winemaking: The pergola style vineyard is located in Cafayate (Salta). The climate is semi-arid with soil predominantly alluvial with deep sandy deposits. Grapes undergo a manual selection of clusters. After a gentle destemming, the fruit is whole berry fermented with free run juice using natural yeasts. Fermentation temperatures are kept low in order to ensure maximum aromatic expression.

Aging: 6 months in second and third use French oak barrels.

Alcohol: 13,5 % by vol.

Acidity: 5.7 g/l tartaric acid.

Ph: 3.6"

Tasting notes: An aromatic wine with a tight profile, elegant tension and beautiful citrus notes. Attractive golden colour with green tones. Citrus aromas of pink grapefruit and a floral mix. The mouth has a lovely level of acidity showcasing a modern, fresh and unique style of Torrontés. The citrus notes of this Torrontés pair perfectly with seafood dishes such as spicy curried shrimp or salmon ceviche. Also try paired with aged hard cheeses such as Manchego.