

DON DAVID

RESERVE

Torrontés 2022

ORIGIN:

Calchaquí Valleys, Argentina.

STORYLINE:

David Michel was the key man in our winery's history. He was a pioneer in planting quality vines in the high altitude vineyards of the Calchaquí Valley, convinced this remote and exquisite region had the potential to deliver unique wines. This range pays tribute to our founder's legacy.

TERROIR:

Located over 1800 meters/6000 feet hidden in the North of Argentina, the Calchaquí Valley displays some unique characteristics. Poor alluvial soils; high sun exposure; low humidity; and broad thermal amplitude make this terroir deliver high concentrated wines with accentuated aromas, colors and flavors

VARIETY:

Torrontés 100 %.

PROCESS:

- Manual harvest in 18Kg plastic bins.
- Three different vinification technics are used:
 - 30% is cold macerated.
 - 60% traditional fermentation.
 - 10% is aged in small American barrels for 6 months.
- This last 10% goes through malolactic fermentation using selected lactic bacterias.

PAIRING:

This is an excellent wine to be paired with spicy Asian and Latin American dishes, also with seafood, ceviche and sushi.

TASTING NOTES



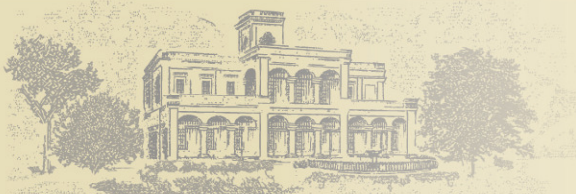
Intense and bright yellow colored wine with gold edges.



On the nose, offers a delicate bouquet, displaying notes of roses and orange blossoms. Vanilla aromas provided by its contact with oak are also perceived.



On the mouth, there's an intense and equilibrated acidity. Good freshness with very pleasant citric notes.



VALLES CALCHAQUIES



EL ESTECO