



VINTAGE	2017
VARIETALS	100% Torrontés
REGIONS	Altamira (San Carlos)
ELEVATION	1.050 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Destemmed, lightly pressed and fermented in small tank during 16 days at 14°C. After 8 days, 15% is sent to new French oak barrels.
ANALYTICS	ALCOHOL 11,5% ACIDITY 6.3 g/l
OAK AGEING	16% three months in new French oak barrels