

2015 ANDELUNA 1300 TORRONTÉS

Gualtallary, Uco Valley, Mendoza



PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina

COMPOSITION

100% Torrontés

VINEYARDS

The grapes used for producing this wine were extracted from vineyards located in the Uco Valley, Mendoza, at 1.300 mts. (4,300 ft.) above sea level. This area is characterized by its great thermal amplitude which allows to obtain grapes with a remarkable natural acidity. These vineyards have an irrigation management through drip system that provides the exact amount of water needed by the plant. A canopy management is conducted for obtaining yields per hectare around 10.000 kg (22,050 pounds). The clusters are characterized by small grains and have adequate exposure to the sun, in order to preserve aromatic characteristics.

WINEMAKING

Careful manual selection of clusters. Fermentation through selected yeasts in stainless steel tanks at controlled temperatures, ranging 14 °C (57 °F). No oak or Malolactic Fermentation.

TASTING NOTES

Medium lemon green color with silver hues. Aroma, complex with great intensity, where white peach and pear are highlighted. Elegant floral jasmine fragrance. In the mouth, medium body, delicate acidity, long finish due to its intense perfume. Serve at 7-8 °C (45-46 °F).

Technical data

Alcohol 12,% | Total acidity 6,1 g/l | Residual sugar 1,5 g/l | pH 3.3