



san huberto |

torrontés

TECHNICAL INFORMATION

Varietal : Torrontés Riojano 100 %

Vineyard location : Valle de Aminga, La Rioja,
Argentina

Vine training system: high cordon trellis system

Irrigation method: drip irrigation

Vineyard altitud: 1450 meters asl

Harvest method: hand-picking

Alcohol : 13.0 %

Residual sugar : < 2.50 g / l

pH : 3.6 Acidity: 4.90 g / l

Dry extract : 20.00 g / l

Presentation: 750 ml

Serving temperature : 9° C

ELABORATION METHOD: TRADITIONAL

Fermentation takes place during 20-30 days in stainless steel tanks at controlled temperatures between 15/17° C .

Bottle aging : one month

Aging potential: No

TASTING NOTES

Very light yellow color with green hues. The aromas are true to its varietal typicality , full of tropical fruits , pineapple and ripe figs. Delicately floral.

Thought as an every day wine and for any occasion, this young varietal is meant to be drunk during the year of elaboration. It is very fresh and easy to drink without complexities.

SUGGESTIONS AND FOOD PAIRING

Poultry and fish. Thai and Vietnamese food.