



Variety

Torrontés, Chardonnay and Sauvignon Blanc.

Vineyard location

Torrontés (Valle de Uco, Mendoza). Chardonnay (Agrelo, Mendoza). Sauvignon Blanc (Agrelo, Mendoza).

Vinification

First a cut of the three musts participants is made to then start fermentation to optimal temperatures for aromatic care. Finally the fermentation stops, leaving natural residual sugar and dissolved natural carbon dioxide.

Tasting notes

Intense aroma and taste of tropical fruits with faint rose and jasmine background. In the mouth naturally sweet and slightly effervescent which invites you to sipp more. Special for occasions where desired a sweet, fresh and tasty wine.

Alcohol	10 %
Acidity	6.8 g/l
Residual Sugar	50 g/l

