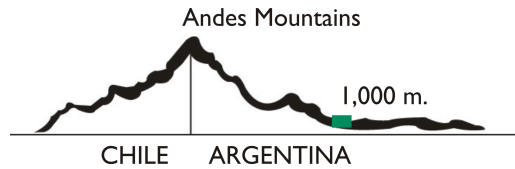


2017 LAS OLAS Torrontes



FAMATINA VALLEY, LA RIOJA - AR
ANNUAL RAINFALL | 100 – 200 mm
ALTITUDE 1,000 m. ASL



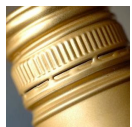
GRAPES ARE HAND PICKED IN FEBRUARY USING 20KG BINS. THEN COOLED BEFORE CRUSHING.



AFTER PRESSING THE FRUIT, THE JUICE IS COOLED AND KEPT AT TEMPERATURES TOO LOW FOR FERMENTATION TO OCCUR. THE GRAPES SOLIDS THEN SETTLE OUT AND FERMENTATION PROCEEDS ON CLEAN JUICE.



FERMENTED FOR 20 DAYS IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS.



BOTTLED IN 750ml. CLEAR GLASS BOTTLES WITH SCREW-CAP

VARIETAL COMPOSITION | 100% TORRONTES
ALC. 13,0 % by vol.

DESCRIPTION

Elegant pale yellow colour with green hues. Distinctive aromas reminiscent of Muscat combine with subtle notes of white flowers. On the palate its crisp with a smooth texture and mouth-feel. Citrus flavours enhance the fresh fruit taste of apples and pineapple. Great balance with a clean and refreshing finish.

