

SUSANA Balbo

SIGNATURE

TORRONTÉS



VINTAGE	2014
VARIETALS	100% Torrontés.
REGIONS	Finca la Delfina, Altamira (Uco Valley)
ELEVATION	1.150 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, Cooled at 6° C. Macerated with dry ice per 6 hours, low pressed 100% Fermented in new French oak.
ANALYTICS	ALCOHOL 13,5% ACIDITY 6,6 g/l
OAK AGEING	3 months in 100% new French oak barrels.
TASTING NOTES	Enticing aromas that are strikingly similar to Viognier, with hints of white pear, white flowers and ripe peach. On the palate, it has a beautiful structure and acidity along with enticing fruit flavours that keep you coming back for another sip. Plenty of body for a wine that shows such delicate aromas and flavours. Fruity, floral and yet still quite dry.
PAIRING	Smoked meats, medium cheeses, fish, crab, sushi.

TECHNICAL SHEET

MENDOZA - ARGENTINA