

SUSANA Balbo

SIGNATURE

TORRONTÉS



VINTAGE	2015
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 6,8 g/l
OAK AGEING	4 months in 100% new French oak barrels.
TASTING NOTES	Pale, bright silver-yellow. In the nose it is light, sharp and fresh with enticing aromas of white pear, white flowers and ripe peach. In the mouth it is sharp, austere, mineral and long. White flowers emerge with time in the glass.
PAIRING	Delicate flavors such as fish and shellfish. Spicy and aromatic Indian, Chinese and Thai cuisine also go very well with this variety

TECHNICAL SHEET

SUSANA BALBO WINES
MENDOZA - ARGENTINA