



## ESTE MENDOCINO



### UVAS Torrontes 2019

Varietal Composition: 100% Torrontes / Vineyard: Santa Rosa, Mendoza / Alcohol: 13.5%

**Vineyard details:** Alluvial and sandy soil. Flat irrigation.

**Age of vines:** 45 years.

**Elevation:** 350 mts above sea level. Santa Rosa County.

**Climate:** Santa Rosa has desertic and arid climate. Sandy soil and warmer than other areas of Mendoza due to lower elevation and arid conditions. Mendoza's climate is characterized as an arid (Köppen climate classification BWh or BWk depending on the isotherm used); [22] with continental characteristics. [23] Most precipitation in Mendoza falls in the summer months (November – March). [23] Summers are hot and humid where mean temperatures can exceed 25 °C (77 °F). [23] Average temperatures for January (summer) are 32 °C (90 °F) during daytime, and 18.4 °C (65.1 °F) at night. [24] Winters are cold and dry with mean temperatures below 8 °C (46.4 °F). [23] Night time temperatures can occasionally fall below freezing during the winter. [23] Because winters are dry with little precipitation, snowfall is uncommon, occurring once per year. [23] July (winter) the average temperatures are 14.7 °C (58.5 °F) and 2.4 °C (36 °F), day and night respectively. [24] Mendoza's annual rainfall is only 223.2 mm (8.8 in), so extensive farming is made possible by irrigation from major rivers. The highest temperature recorded was 44.4 °C (111.9 °F) on January 30, 2003 while the lowest temperature recorded was – 7.8 °C (18.0 °F) on July 10, 1976. [25].

**Vine cultivation:** Pergola trellising system.

**Harvest details:** Harvested the first days of February. Hand picked in small cases.

**Yield:** 12,000 kg/Ha.

**Vinification:** Grapes were destemmed and crushed. 100% cold skin contact before fermentation.

**Other techniques used:** enzymes and static free run. 25 days of fermentation in stainless steel tanks at 13 - 16°C.

**Pre-bottling operations:** Filtration with membranes.

**Colour:** Straw yellow with topaz hues.

**Aromas:** Reminiscent of roses and violets with a touch of aniseed.

**Palate:** Light - bodied and refreshing.

**Alcohol content:** 13.5% Vol (20° C).

**Total acidity:** 5.130 g/l tartaric acid.

**Residual Sugar:** 3.8 g/l.

**Serving Temperature:** 12 - 14°C.

**Awards / Points / Accolades:** 89 Points James Suckling.

Enjoy it with Thai or Indian dishes



MI TERRUÑO  
— UVAS —