



Share new rituals ...



## TRIVENTO TRIBU TORRONTES 2014

Winemaker: Rafael Miranda.

Grape variety: 100% Torrontés.

Region of Origin: San Martín, Mendoza.

Vineyard details: alluvial sandy soil and flat irrigation.

Climate: Dry and continental with warm nights, great sun exposure allowing perfect ripening.

Vine cultivation: pergola trellising system.

Harvest details: by hand in cases, picked the first week of March.

Yield: 20,000 kg/Ha.

---

Vinification: grapes were destemmed and crushed. 50% cold skin contact before fermentation.

Other techniques used: enzymes and static free run. 20 days of fermentation in stainless steel tanks at 15°C.

Pre-bottling operations: Filtration with membranes.

---

Colour: yellow with olive green tinges.

Aromas: floral that reminds of roses and violets with a touch of citric fruits.

Palate: fresh, light-bodied with delicate tropical fruits.

---

Alcohol content: 12.5% Vol. (20° C).

Total acidity: 7 g/l tartaric acid.

Residual Sugar: 4 g/l.

Serving Temperature 12-14°C

Cellar up to: 2 years.

---

Enjoy it with Cured salmon with light coriander cream