



**TORRONTÉS  
PEDRO GIMENEZ 2017**

**GRAPE VARIETY:** Torrontés 50%, Pedro Gimenez 50%.

**REGION:** Tulum Valley (San Juan, Argentina)

**VINEYARD DETAILS:** Sandy loam structure. Flood irrigation.

**WEATHER:** continental, dry and semiarid with over 300 days of sun exposure. Annual rainfall around 120 mm.

**TRELLIS SYSTEM:** "Parral"

**HARVEST DETAILS:** Grapes are hand-picked in 450 kg bins.

**YIELD PER HECTARE:** 20.000 Kg.

**WINEMAKING PROCESS:**

The grapes are gently destemmed and pressed before the cold settling. The fermentation occurs in steel stain tanks with temperatures around 14°-16°C. Cold stabilization and light filtration prior to bottling.

**DESCRIPTION:**

Our Torrontés-PX is light and pale yellow with greenish hue in colour, coupled with citrus (lemon and grapefruit), tropical fruits aromas (strawberries, bananas, pineapple) and vanilla. It presents a full-bodied mouthfeel, with persistent crispness and a pleasing palate.

**ALCOHOL:** 15.5 % vol.

**TOTAL ACIDITY:** 6.95 g/l

**SUGAR CONTENT:** 2.15 g/l

**AGING POTENTIAL:** Up to 2 year and a half.