

Hermanos Torrontés Dulce Natural



Location: Valle de Cafayate, Salta, Argentina

Altitude: 1.700 m above sea level

Soil: sandy-loam

Irrigation system: flooding

Training system: trellis

Pruning: guyot (nozzles network). Green pruning for suitable ripening, concentration of aromas and grape health.

Crop density: 2,000 vines per hectare

Yield: 100 qq/ha.

Harvest time: mid-May

Harvest system: hand-harvest

Fermentation: in stainless steel tanks with selected yeasts

Maceration: 5 hours at 6°C in pneumatic press

Fermentation time: 22 days

Fermentation temperature: 10 – 12°C

Malolactic fermentation: no

Production: 12.000 bottles a year

Varietal: 100 % Torrontés

