

Hermanos Torrontés



Location: Cafayate Valley, 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: 190 qq/ha.

Harvest time: mid-March

Harvest system: hand-harvest

Fermentation: in stainless steel tanks with selected yeasts

Maceration: 5 hours at 6°C in pneumatic press

Fermentation time: 18 days

Fermentation temperature: 12 – 14 °C

Malolactic fermentation: no

Production: 40.000 bottles a year

Varietal: 100 % Torrontés

