TAPIZ

TAPIZ CLASSIC TORRONTÉS



VARIETIES
100 % Torrontés.

REGION
El Jarillal Estate, Alto Agrelo, Luján de Cuyo, Mendoza.

VINEYARDS
EL JARILLAL ESTATE
ALTITUDE: 3444 feet (1050 meters) above sea level.
FEATURES: This is a very steep area with fresh air at night and very good sunshine. This gives grapes a great aromatic intensity and very good health.

FERMENTATION
The approximate harvest date is the beginning of April. Alcoholic fermentation takes place at low temperatures to protect the aromas. The acidity is corrected to maintain a high aromatic intensity and freshness in the mouth. 10% of the wine made spontaneous malolactic fermentation.

TASTING NOTES
Greenish yellow wine. Aromas and flavors of citrus fruits such as lime, very well accompanied with floral notes of jasmine, roses and orange blossoms. It is fresh, elegant and with a long finish.

TECHNICAL INFORMATION

Alcohol 12.7 %

Acidity 6.0 g/l

pH 3.20

Residual Sugar 3.80 g/l