



## TAPIZ CLASSIC TORRONTÉS 2022



### 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 in order 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 flavours of citrus fruits such as lime, very well accompanied with floral notes of jasmine, roses and orange blossom. 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