

CRIOS

TORRONTES



VINTAGE	2016
VARIETALS	100% Torrontés.
REGIONS	Cafayate (Salta) and Uco Valley (Mendoza)
ELEVATION	1.700 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 13°C. Selected yeast. Conservation over lees during 3 months in order to improve the structure of the wine.
ANALYTICS	ALCOHOL 13% ACIDITY 6.4 g/l
TASTING NOTES	Beautiful pale green-yellow. Delicate, scented aromas and flavors of white peach, ripe grapefruit and white flowers. On the palate, it has a beautiful structure, acidity and minerality. Plenty of body for a wine that shows such delicate aromas and flavours
PAIRING	Grilled and roasted meats, empanadas, chili.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA