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# ALTA COLECCIÓN

## TORRONTES

I.G. LOS CHACAYES, VALLE DE UCO

# Organic

## 2022

The 2022 vintage is very cool, with average and maximum temperatures below the historical average of the last 24 years. In 2022, the maximum temperatures in February and March (grape ripening period) were 28°C, compared to historical averages of 35°C and 33°C, respectively. These moderate highs allowed the grapes to ripen slowly, preserving their natural acidity. The wetter weather conditions in December, January and February encouraged us to thin out our plots and to harvest our whites earlier and earlier.

### TERROIR

Pebbles and Volanic Moraines

### GRAPE VARIETIES

100% torrontes

### AGE OF THE VINES

25 years.

### DENSITY & YIELD

3000 vines/ha, 90 hl/ha.

### FIRST VINTAGE

2001

### WINEMAKING

Short maceration in the press as Torrонтés has a lot of aromas in the pulp and the skin can give the wine a certain bitterness. After slow pressing, we subject the wine to cold clarification. We ferment between 14-16 °C, then filter and fill.



### WINEMAKER'S NOTE

Beautiful straw yellow colour with light green reflections. On the nose: Fresh nose, intense citrus and muscat notes: pineapple, lychee. Pleasant on the palate, with a beautiful combination of roundness and vivacity. Aromatic aftertaste with floral notes on the finish. The torrontes from the Uco Valley are distinguished from other torrontes by their citrus notes which give it nerve and freshness.

### FOOD-PAIRING

Aperitif, fine fish. Combines perfectly with Asian, Thai and «sweet-salty» food.

### AWARDS

2017  
90pts James Suckling

## APPELLATION

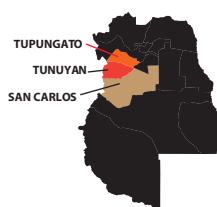
Uco Valley - IG Los Chacayes

ARGENTINA



Pronvincia de Mendoza

MENDOZA



VALLE DE UCO



IG Los Chacayes

