

ASTICA TORRONTÉS 2006



Variety Torrontés riojano 100%.

Vineyards Selected vineyards in the Cuyo region.

Soil Sandy loam soils.



Process Hand harvesting.
Destemming.
Cold skin maceration at 10°C during 5 hours.
Pneumatic pressing.
Cooling of the must at 5°C.
Cold autoclarification of the must during 36 hours.
Addition of selected yeasts.
Controlled fermentation at 15°C during 21 days.
Finning.
Stabilization.
Filtering.
Bottling



Main Characteristics Alcohol: 13 %
Total acidity: 6.35 g/l
pH: 3.22

Presentation 750 ml

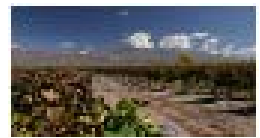
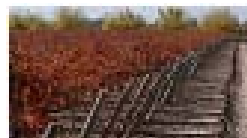
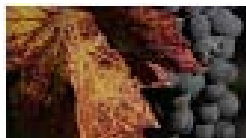
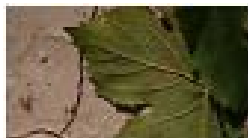
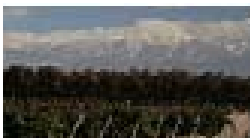


Tasting notes Yellow in color, with green and golden hues. Flower and citrus aromas can be perceived on the nose. Fresh and young in the mouth.

Food pairings Ideal as an aperitif with hors d'ouvres or seafood.
Excellent with mild to spicy cuisine.



Drinking temperature 10°-12° C



TRAPICHE
ARGENTINA