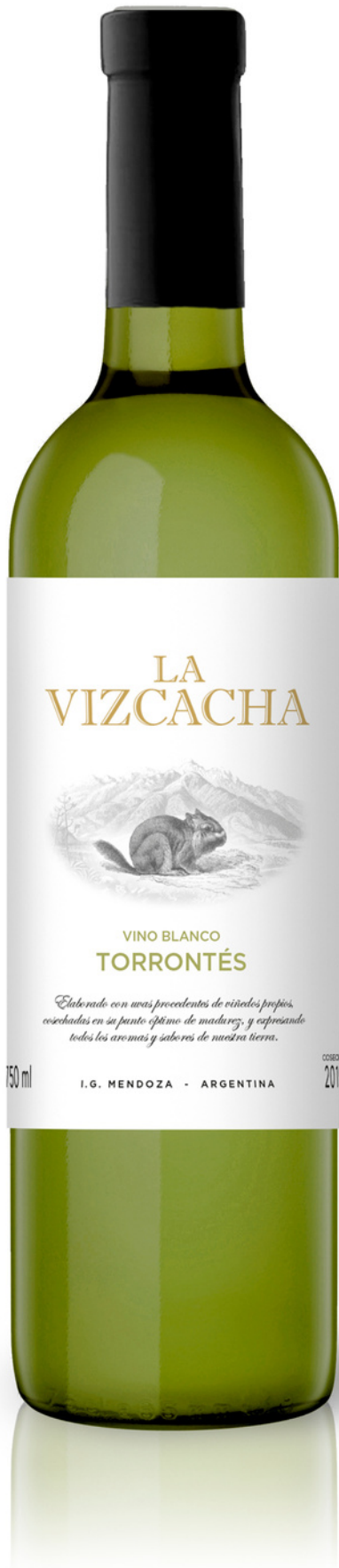


La Vizcacha®

TORRONTÉS WHITE WINE

by VIZCACHERA



ELABORATION

This wine is made from 100% Torrontés.

TASTING NOTES: It is a lemon yellow wine with greenish, soft and delicate tones. It has floral aromas and an interesting combination of white and citric fruits that give it a tropical character. In the mouth we can taste a pleasant entry with balanced acidity.

DATA SHEET

- Location: The vineyard is located in Alto Verde, department of San Martín, East Zone of the Province of Mendoza.
- Harvest: Second week of February and second week of March.
- Quantity per Ha: 200qq/ha.
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Flood system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 400 pounds.

DATA ANALYTICS

- Alcohol: 12,20%
- Residual sugar: 2,16g/l
- Total Acidity:5,75g/l
- Volatile Acidity:0,36 g/l
- Ph: 3,55

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 50 – 53.6 F°.
 - It is would pair well with fish, seafood and cheese boards.
- Perfect wine for sharing with friends.

Presentation in Bottle: Suyai White Bottle 750ml.

