

PUZZLE®

CHENIN TORRONTÉS

by VIZCACHERA

ELABORATION

This blending wine is composed by the following varieties:
Chenin 65% and Torrontes 35%.

TASTING NOTES: It is a lemon yellow wine with greenish, soft and delicate tones. This blend has floral aromas, with an interesting combination of white and citrus fruits that give it a tropical character.

DATA SHEET

- Location: The Chenin grape vineyard is located in Rodriguez Peña district, department of Junín; and the Torrontes grape vineyard is located in Alto Verde, department of San Martín, East Zone of Mendoza province.
- Harvest: Second week of February (Chenin) and third week of February (Torrontes).
- Quantity per Ha: 200qq/ha. (Chenin) and 200qq/ha (Torrontes).
- 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 would pair well with fish, seafood and cheese boards.

Presentation in Bottle: Suyai White Bottle 750ml.

