



## CRIANZA

# TORRONTÉS / SEMILLÓN

*An innovative blend combining valuable attributes of two typical grapes of the Uco Valley terroir: the complexity of Semillón from La Consulta with the aromatic intensity of Torrontés from Tupungato. This combination results in a fresh wine with vibrant acidity, along with a great sucrosity and elegance. An exceptional white blend celebrating the great diversity and richness of Mendoza's viniculture.*

### VARIETAL COMPOSITION

Blend of 70% Torrontés and 30% Semillón.

### LOCATION

The Torrontés grapes are sourced from Tupungato and the Semillón grapes, from La Consulta, San Carlos.

### HARVEST

Hand-harvested in the morning and quickly shipped to the winery.

### WINEMAKING

Short maceration in pneumatic press for 4 hours followed by static clarification for 24 hours. Fermentation in stainless steel tanks at low temperature for 15 days to preserve its primary aromas and freshness. Post-fermentative foulage and extended contact on fine lees to achieve greater volume and unctuousness.

### PAIRING

Fresh salads and soft cheeses.

Seafood paella, pasta with white sauce and fish with grilled vegetables.

### TASTING NOTES

Bright yellow with greenish highlights.

Floral on the nose, with aromas of rose and jasmine, some citrus notes and a touch of honey.

Unctuous and elegant on the palate, with a sweet attack and a very fresh acidity lending an exceptional balance to this food-friendly white wine.