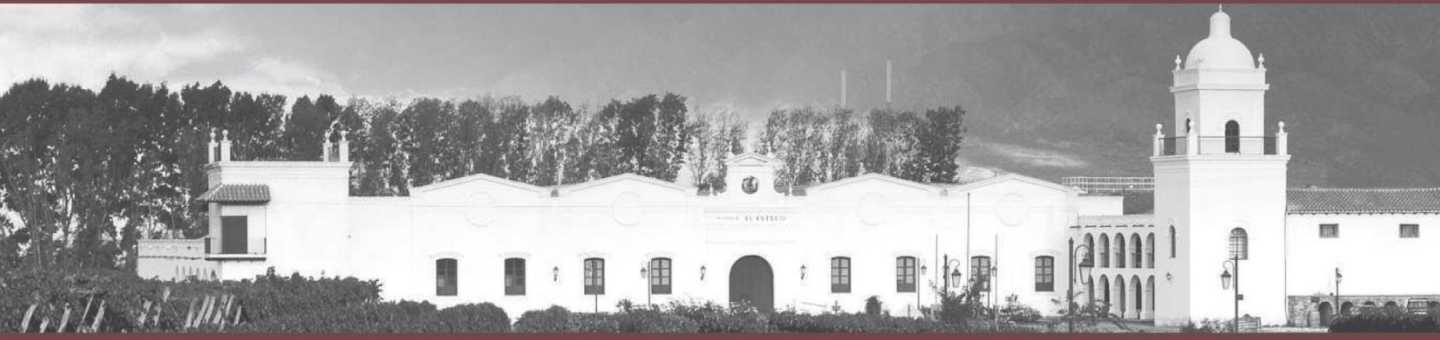


# AMARU HIGH VINEYARDS

## TORRONTES



### ORIGIN:

Calchaquí Valley, Argentina

### TERROIR:

The Calchaqui Valley is a sub-region located in the Northwest of Argentina. At 1800 meters | 6000 feet this terroir displays unique characteristics. Sandy alluvial soils, wide thermal amplitude, low humidity and drip irrigation from the Andes allows our wines to be highly concentrated in color, aromas and flavors with a unique fruity character.

### STORYLINE:

Amaru is one of the gods of the Indian culture who inhabited the Chalchaqui Valleys. This supreme creature represented by a “flying snake” symbolizes water, which brought fertility to the Calchaqui soils and connected humans to their gods.

### VARIETY:

100% Torrontes

### HARVEST:

February and March

### WINEMAKING:

Amaru Torrontes is a unique wine in its elegance and fresh, fruity flavor. In the vineyards we work to get a balanced ripening and concentrated berries. The collecting and processing of the fruit is made very carefully, trying to preserve all the fresh, floral and fruity characteristics of the Torrontes grape. Pneumatic pressing to get a noble juice that is moved at cold temperatures to keep freshness. Fermentation in stainless steel vats at 13°C allows to obtain fresh wines with balanced acidity.

### TASTING NOTES



Clear and clean bright yellow with subtle green tones.



Delicate but intense aroma, with strong floral notes of roses combined with citric skins ..



Tropical and fresh flavors with a good balance on the palate. Pleasant sweet entry with balanced acidity.

### ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
13,5 % alc/vol	3,50 grs. / lt.	7,15 grs. /lt.	3.30



VALLES CALCHAQUÍES



EL ESTECO