

CICLOS

TORRONTES



ORIGIN:

Cafayate Valley, Salta, Argentina

TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 300 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

VARIETY:

100% Torrontes

HARVEST:

Last week of February

WINEMAKING:

The winemaker's goal is to optimize the expression of the dual climate in Cafayate – hot days and cool nights. The effect of this wide thermal amplitude has on the grapes is to give them higher concentration of fruit, color and balance. This wine is vinified with three different techniques: 60% is cold macerated, 25% traditional fermentation and 15% is aged in new small American oak barrels during 6 months. This last 10% goes through malolactic fermentation using selected lactic bacteria. The fine and delicate oak, contributes to add complexity to the final bouquet.

TASTING NOTES



Light yellow with greenish edges.



Fine and delicate floral aromas where roses and orange stand out. Spell in oak contributes with subtle vanilla and toasted bread notes.



Fresh with great balance where citrus and green apple tastes dominate the mouth. Genuine exponent of the Torrontes from the Calchaqui Valley.



ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	2,20 grs. / lt.	6,4 grs. /lt.	3.30