

DON DAVID

TORRONTES



ORIGIN:

Calchaquí Valley, 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:

March 2013

WINEMAKING:

Don David is the reserve range of varieties made up from the best grape selection. The aim in the vineyards is to gain concentration and to maximise fruit extraction. The first work is in the vineyards to obtain concentration and balance using vines older than 20 years. The harvest is manual putting the clusters in small 22 kg boxes. In the winery the must is produced using just first press juice. This wine is vinified with three different techniques: 30% is cold macerated, 60% traditional fermentation and 10% is aged in small American barrels during 3 months. This last 10% goes through malolactic fermentation using selected lactic bacteria.

TASTING NOTES



Intense and bright yellow with gold edges.



Delicate aromas where flowers presence, mainly roses are the most important. Orange notes stand together with toasted bread due to the spell in oak.



Finess and elegance highlight this wine of exotic flavours. Good acidity with the freshness of the citrus.

ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	3,45 grs. / lt.	6,30 grs. /lt.	3.3

