

SOLOCONTIGO

PRIMERA AMANTE TORRONTES 2016



Vineyard Location: Famatina Valley, La Rioja.

Vineyard Altitude: 3.280 feet above sea level.

Grapes: 100% Torrontés Riojano

Soil: Layers of clay and sandstone
Sandy clay topsoil layer on top of clay and sandstone.

Harvesting: Manual harvest in 16 kg cases.

Vineyard Yield: 7 ton / acre

Vinification: Grapes from 30-40 year old vines were harvested at optimal maturity and passed over a sorting table. Brief cold maceration in a pneumatic press followed by soft pressing and controlled fermentation help the wine maintain fresh aromas.

Aging: The wine was aged in stainless steel tanks for five months.

Tasting Notes: A medium lemon-colored white wine with bright aromas of citrus fruits such as lime and grapefruit as well as floral fragrances like orange blossom and hints of honeysuckle. The wine is light-bodied, yet ripe and intense, with stone and citrus fruits mixed with hints of white pear.

Pairing: Best enjoyed in its youth either by itself or paired with smoked meats, mild to medium-strong cheeses, and seafood - especially crab!.

Analysis: 13.2% alc. by vol

Residual Sugar: < 2,5 GR/L