



MI ESTANCIA

Cuento Torrontes

Careful selection of grapes in the vineyard during its harvest by hand. Already in the winery, a delicate destemming and cooling is carried out before pneumatic pressing.

It is fermented for approximately 15 days, with the addition of selected yeasts and controlled temperatures of 16°C. After the respective cleaning and filtering processes, it is put into the bottle.

Our Tasting

Elegant wine of greenish yellows with steely tones. Intense floral and citrus aromas. Pleasantly broad and fresh, which leaves us a long memory in the mouth.

Because it is a natural product and treated with delicacy in its stabilization, it can sometimes have small precipitates in the bottle.

Country

Argentina

D.O. / Area

Mendoza - Argentina

Producer

Bodega Mi Estancia

Type

Red

Grape

100% Torrontés

Vintage

2019

Alcohol

13,5%

Bot/cx

12

