



- Wine: *Sur de los Andes Torrontés*
- Vintage: 2008
- Grape: 100% Torrontés
- Harvest Day: *End of February 2008.*
- Vineyards: *7 years old vine (espalier) from Cafayate (1.800 mts; 5.800 feet), Province Salta, Argentina. Yield 12.000 kilos per hectare (10,400 pounds per acre).*
- Bottled: *August 2008.*
- Vinification: *Hand harvest in 15 kg trays. Manually stored. No crushing. Cold pre-fermentation maceration during 4 days. Slight bleeding (<5%). Regular pumping every 8 hours. 100% Malolactic: 100% of wine spent 4 months with American inerstave oak.*
- Yields: *9.500 kg per ha (8.300 pound/acre).*
- Prunning: *Double Guyot pruning is carried out. Vines are placed on high espaliers (espaldero) allowing optimum foliage development.*
- Winemaker: *Pablo Durigutti*
- Data: *Alcohol level: 13%
Volatil Acidity: 0.56 g/l
Total Acidity: 6.69 g/l
Residual Sugar: 7.34 g/l*
- Description: *A sip of Torrontés, Argentina's most plantese white grape, will keep you in the summer spirit. A light, easy drinking wine with floral aromatics underscored with hints of lemon and lime accents grow through out the palate, finishing clean and bright. Drink on its own or with fish, seafood and spicy, aromatic, Latin and Asian food.*
- Ratings: *Decanter Wine Award, UK 2009: Bronze
San Francisco International Wine Competition, US 2009: Double Gold
Wine Enthusiast, US 2009: 87pt and Best Buy
Argentina Wine Awards, 2007: Silver Medal
The Wine Advocate, 2007: Best Buy
Wine & Spirits Magazine, US 2008 and 2009: Brand Value of the Year*

