



R.J.VIÑEDOS



Pasión 4

TORRONTÉS

Varietal Composition: 100% Torrontés

Vintage: 2015

Harvest: Handpicked during the third and fourth week of February.

Origin / Vineyard Location: Cafayate, Salta at 1,750 meters above sea level.

Vegetative Cycle: The 2014/15 season was characterized by a warm winter and a cool summer with higher than average amounts of rain. The vineyards with well-draining soils produced high quality wines due to the lower than average temperatures.

Production: Between 10 and 15 tons per hectare

Maceration: 2 to 3 days of cold maceration, 12 to 15 days of maceration in total

Alcoholic Fermentation: Alcoholic fermentation with select yeasts in epoxied cement pools.

Malolactic Fermentation: No malolactic fermentation

Ageing: On fine lees for 3 months

Tasting Notes: Yellow in color with green tones. In the nose it charms with its floral aromas of roses and jasmine that contrast with its citrus, fresh grape and white peach aromas. In the mouth it is refreshing, of a certain complexity, and has a pronounced finish of fruity character.