LA PUERTA

CLASICO TORRONTES 2013

Vineyards
Famatina Valley – La Rioja, Cuyo Region
Altitude: 1040 mts ASL.

Technical Information

Varietal Percentage:	100% Torrontes Riojano
Vintage:	2013
Alcohol:	13,% by vol.
Acidity:	6,0 g/l
Residual Sugar:	2,05 g/l
PH:	3,3
Dry Extract:	22,82 g/l

Production
Cold settling: After pressing the fruit the resulting juice is cooled and pumped to a holding tank for "cold settling". The chilled juice is held at a temperature too low for fermentation to occur so that the grape solids can settle out and the fermentation proceed on "clean" juice.
Fermentation: The juice is then "seeded" with a cultured yeast and slowly fermented under temperature controlled conditions in the vats for up to a month. The juice has evolved into wine and only clarification, cold stabilization and filtration is required before it can be bottled.

Wine Description
Powerful honeysuckle and other floral aromas are characteristic of this unique wine, the grapes for which are grown almost exclusively in Argentina. It has an elegant pale yellow color with hints of green, while on the palate crisp acidity provides a cleanliness and platform for the citrus flavors. Finishes clean and refreshing, with more floral hints.

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