

ROSILLO TORRONTÉS

Vineyard location La Consulta, Uco Valley, Mendoza, Argentina. Altamira (1250 masl) Estate.

Composition Variety: Torrontés 100 %

Cultivated surface Torrontés vineyard: 3 hectares planted in 1990.

Vineyard systems Trellis system, spur pruning cordons. Irrigation system: drop system. Hail protection: Anti-hail netting, Grembiule system.

Harvest Manual harvesting using plastic baskets with a 15 kg capacity, avoiding the crush of the berries.

Yield 85 quintals/Hectare.

Vintage 2007

Climatic conditions The season 2007-2008 had particular climatic conditions. The grapes ripened fifteen days later than usual. This happened at the beginning of autumn, when the days were warm and the nights were cold, a slow riping process occurred and the grapes reached an excellent balance between sugar and natural acidity. The combination of these factors produced wines of great intensity of colour and character.

Winemaking Process Grapes are hand picked. The clusters are selected manually before they are poured into the destemmer. Two different elaboration techniques are combined in this wine, 30% was macerated with the skins at 8 °C to extract more fruit flavours, 70% was traditionally elaborated. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

Analysis Density 0.991, Alcohol: 13.7 % v/v, Residual sugars: 3.00 gr/l
Total acidity: 5.94 gr/l, Volatile acidity: 0.28 gr/l, pH: 3.00

Tasting notes *Colour:* This wine shows a greenish yellow colour with slightly golden glints. *Nose:* on the nose, the aromas are delicate and fresh but still intense. It has deep fruit and floral aromas, especially, linden flowers, a touch of rose, oregano and honey combined with notes of white and tropical fruits (pear, peach, and pineapple). There are also citric notes such as orange and grapefruit skin echoing the aromatic sensations. *Mouth:* It has a fresh and bright palate and long finish with citrus taste and fruity finish. It has a good balance between sugar and excellent acidity.

Comments Torrontés is Argentina's emblematic white grape variety. An exotic wine, very fresh and well balanced. Its flavours make it possible to imagine the grapes it was made from. Approachable and very drinkable.

Commercial brand DOMADOS - Rosillo

Package 75 cl./bottle; 12 units/case

Label design by Boldrini & Ficcardi

