

BODEGA FAMILIAR DON NICOLÁS

TORRONTÉS

MAIPÚ - MENDOZA



TECHNICAL INFORMATION

Grape varieties. 100% Torrontés

Alcohol. 13%

Terroir. Selection of our best plots of Torrontés located in Maipú, in the extreme north of the Mendoza region. Vineyards with an average age of 30 years planted in sandy loam soils, with a large amount of stone. Manual harvest in 20 kg boxes.

Winemaking. First selection in the vineyard, followed by a second selection on the table before vinification. Without destemming, the whole bunches of grapes are pressed. Fermentation and maceration in stainless steel tanks, at a controlled temperature of between 22-28°C for 2 weeks, with pumping over every 48 hours. Minimal intervention throughout the process.

Ageing. Without ageing in barrels, it gains structure due to its stay in the tank for at least 3 months and its refinement in the bottles after it.



TASTING

Color. Intense yellow color, clear and bright.

Aroma. Intense aromas of white flowers, citrus and notes herbals lavender and pine.

Mouth. It stands out for its expressive palate. Vibrant, direct, fluid and fresh, with a varietal typicality and a persistent and pleasant citrus finish.



PAIRING

It pairs perfectly with all types of fish and seafood, light cheeses and creamy pastas. Also ideal with spicy foods and any spicy sauces.

