

Grandes Vinos Argentinos

## *Grandes Vinos Argentinos: Emir Torrontes Clasico 2006*

**Tasting Notes:** Enticing aromas that are strikingly similar to Viognier, with hints of peach pit, flowers, and orange citrus fruit. On the palate, it has a beautiful structure and acidity along with enticing fruit flavors that keep you coming back for another sip and plenty of body for a wine that shows such delicate aromas and flavors. Fruity, floral and yet still quite dry, this wine has to be tasted to be believed.

**Grapes:** 100 % Torrontes grapes.

**Food Recommendation:** Seafood, Fish, Vegetables

**Cheese Recommendation:** Soft Cheeses

**Harvest:** 22nd March

Dealifing and green picking is performed in December. Harvest is realized manually in small trays of 20 kg in order not to damage the grapes.

Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

**Fermentation:** With indigenous yeast at controlled temperature of 25 °C, with 4 pumping over and a long maceration period of 20 days. Then, in stainless steel tanks for 10 months.

### **Wine Notes:**

**Location of the vineyards:** Lujan de Cuyo, Mendoza

**Age of the vines:** 15 years old on the average.

**Yielding:** 60 hectoliters per hectare on average.

**Alcohol:** 14,0%

**Soil:** loamy sand with stony layer.



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