



B O D E G A S O T T A N O

Sottano · TORRONTÉS



Grape Variety

100% Torrontés

Region of Origin

Chilecito, La Rioja

Vine cultivation

Vertical shout position trellising

Yield

8 Tons/Hectar=3,2 Tons/Acre

Vinification

Its fermentation is made in stainless steel tanks of 10.000 and 5.000 litres with selected yeas with a cold maceration of 3 days and 25 days of fermentation at 16°C during 16 days.

Tasting Notes

Pale yellow color as a good Torrontés. It presents an important concentration of fruits and citric aromas combining grapefruit and azhahres. Refreshing, with a good acidity balance. Its presents a long and persistant end.

Serving Temperature

10° - 12°C