



## The Wait Torrontes – Technical Sheet

**ORIGIN:** La Holanda, Lavelle- 40 Km.from Mendoza city at 750 mts asl

**VARIETY:** 100% Torrontés

**SOIL:** Franco arenoso

**CULTIVATION:** Manual and mechanic works between rows, envelope and canopy.

**WINE-**Parral and espalier.

**TRAINING SYSTEM:**

**DENSITY:** 3.200 plants by ha

**YIELD:** 12.000 lts. by ha

**AGE:** 25 years

**HARVEST:** Manual without leaves

**FERMENTATION:** Skin maceration at low temperature (14°C). Fermentation with selected yeast lasts 15 to 20 days.

**COLOUR:** At sight it is yellow shining gold with delicate acierated sparkles and gold. Spectacular aromas to rose, mature rose hawthorn, quince, moscateles.

**AROMA:** Impresive notes of rose, quince, mature moscatels. Sweet fragrances but at the same time strong enough to be important.

**FLAVOUR:** A fresh flavor and smooth with flavours of rose grapefruit, ripe fruits like peaches and quince. A balanced wine with great fineness in aromas and flavours.

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