



## KAIKEN TERROIR SERIES TORRONTÉS 2013

### TASTING NOTES

Torrontés is considered the most distinctive of all white Argentinian wines, showing delicate aromas and flavors. This wine presents an attractive light green color with golden hues and tremendous brilliance. The nose displays high aromatic intensity and recalls fresh fruits such as peaches and orange peel accompanied by the floral notes that are very characteristic of the variety. The fruity notes reappear on the palate with balanced acidity, for an overall sensation of a very long and pleasant wine.

### TECHNICAL INFORMATION

**VINEYARDS:** The grapes for this wine are grown in the celebrated Cafayate Valley in the Salta Region. This valley not only has exceptional conditions for achieving wines of great quality, but it also has very old vineyards with an average age of 80 years, which results in low yields per hectare and tremendous aromatic concentration. The vineyards are also planted at an altitude of 1,600 m, where the climate is cooler and the grapes produce fresh wines with very good acidity.

**DENOMINATION OF ORIGIN:** Salta, Argentina

**VARIETAL COMPOSITION:** 100% Torrontés

**HARVEST:** 6 tons per hectare (2.4 tons per acre). Hand picked into 15-kg boxes.

**RECEPTION:** Manual selection of the best bunches prior to entering the cellar.

**VINIFICATION:** 15% of the grapes: Pre-fermentation maceration 4 hours at 8°C (46°F) 85% of the grapes without maceration. Alcoholic fermentation for 20 days at 12°–16°C (54° - 61°F).

**AGING:** Unoaked

**CELLARING:** In a cool, dry, and dark place at no more than 15°C.

**FINING & FILTERING:** Natural fining and very gentle filtering prior to bottling.

### ANALYTICAL INFORMATION

**ALCOHOL:** 13.5%

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 4.16 g/L

**RESIDUAL SUGAR:** 4.5 g/L

**PH:** 3.2

**VOLATILE ACIDITY (C<sub>2</sub>H<sub>4</sub>O<sub>2</sub>):** 0.37 g/L