



KAIKEN TERROIR SERIES TORRONTÉS 2014

TASTING NOTES

Torrontés presents an attractive green color with golden tones 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 very fresh palate with balanced acidity, for an overall sensation of a very long and pleasing 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 20-kg boxes.

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

VINIFICATION: 15% of the grapes: Pre-fermentation maceration for 4 hours.

85% of the grapes without maceration. Alcoholic fermentation for 20 days at 12°–16°C.

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 (H₂SO₄): 3.92 g/L

RESIDUAL SUGAR: 3.42 g/L

PH: 3.25

VOLATILE ACIDITY (C₂H₄O₂): 0.03 g/L