

AMPAKAMA



SYRAH CABERNET SAUVIGNON

Our Torrontés is a brilliant but pale yellow, with a hint of green. Its bouquet offers the great intensity typifying the aromatic elegance of Torrontés, tasting of roses and orange blossoms, orange peel and delicate herbs notes can be perceived. In the mouth it feels fresh and lovely with a perfect balance of acidity that invites you to enjoy another glass, the final mouth feel is sweet and persistent.

Vintage: 2012

Harvest Date: First week of March

Conduction: Trellis system

Irrigation: Drip system with meltwater from the Andes Mountains

Harvest Method: The grapes are harvested in March, when the skins turn from green to eye-catching gold, and transported to the winery in 20 kg baskets.

Crushing: Stems are removed

Yeasts: Selected

Variety: 100% TORRONTES

Aging: Cool Pre-Fermentation

Technical Analysis

Alcohol: 13,5 ° Gl.

Residual sugar: 4 g/l

Total Acidity: 6.75g/l

Dry Extract: 22.50g/l

Production: 3.000 boxes x 12 bottles

