

SPIRIT OF THE ANDES SPARKLING TORRONTÉS

Description: Made with sustainably-grown grapes. We strive for a tasty sparkling whose citrus and floral aromas and pleasant acidity highlight its Torrontés origin.

Label Notes: The label integrates the necessary components to create sustainable wines in the Andes.

S.R.P.: \$16

Total Production: 560 cases

UPC: 852282002827



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Owner and President: Patricia Ortiz

Winery: Fincas Patagonicas (Tapiz)

Varietal: 100% Torrontés

Average Vineyard Altitude: 3,000 feet

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Method: Champenoise

Winemaking Alcoholic fermentation in stainless steel tanks at low temperature (8 C°) later clarified and stabilized. Once in the bottle yeasts are added to start the 2nd fermentation (perlage formation). It stays approximately 12 months on lies.

Disgorgement, tirage liqueur added (extra brut) and immediate placement of natural cork and wire muzzle.

Alcohol: 12.8

Residual Sugar: 0.5%

Acidity: pH of 3.25; TA of 6.0 g/L

YOUR TASTING NOTES:

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