

TAPIZ TORRONTÉS

Description: We strive for a Torrontés with explosive and delightful aromas of white flowers, tropical fruits, and honeysuckle. A small percentage of the wine has been aged in new French oak to create a round and rich mouthfeel.

Label Notes: Tapiz is Spanish for "tapestry"; the label and capsule display the different components combined to create the wine, such as its high-altitude fruit, the land, the sun, and the workers.

S.R.P.: \$15

Total Production: 2,000 cases

UPC: 852282002728



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyard: Famatina Valley, La Rioja (Argentina)

Varietal: 90% Torrontés, 10% Chardonnay

Average Age of Vines: 10 years

Density: 1,440 plants per acre

Production: 2.5 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Winemaking: After the grapes are cooled they enter a pneumatic press with a nitrogen blanketing system (the only press of its kind in Argentina). Before and during the gentle pressing of the grapes, nitrogen is introduced which eliminates all contact with oxygen during the whole process. This creates greater aromatic intensity.

Malolactic Fermentation: None

Aging: 10% of wine in French barrels; rest in stainless steel tanks.

Alcohol: 13.6

Residual Sugar: 4.55 g/L

Acidity: pH of 3.43; TA of 6.30 g/L

YOUR TASTING NOTES:

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