FAMILIA CROTTA
DESDE 1933

Torrontés

Crotta

750ml

Variety

100% Torrontés

Vineyard

Region: Central Valley. Mendoza. Argentina
Soil Characteristics: Clay loam
Harvest: Manual in late March

Pre-Fermentation

Maceration Pre-fermentative at 13º C during 12 hours

Fermentation

Method: Fermentation in white
Temperature: 15º C
Length:20 days

Tasting Notes

Colour: It has a yellow colour with green and silver tones
Aroma: Floral aroma with hints of herbs
Flavor: Has a balanced flavor pleased to palate and very fresh

Technical Data

Alcohol: 13.5% volume
Ph: 3.4
Total acidity: 5.05 g/l