FAMILIA CROTTA
DESDE 1933

Late Harvest

Tarde

500ml

Variety

100% Torrontés

Vineyard

Region: Central Valley. Mendoza. Argentina
Soil characteristics: Clay loam
Harvest: Manual. At the beginning of April

Fermentation

Method: Classic with 12 hours macerations at 13º C. Then is done the fermentation in white. Temperature: 16º to 18º C
Length: 7 days
Wine racking at 5 °Baume and paralyzation of fermentation with cold

Tasting Notes

Color: Amber with golden hues
Aroma: Fruity with honey notes
Flavor: Fresh fruit flavor, delicate acidity and velvety finish

Technical Data

Alcohol: 9.10 % volume
Ph: 3.8
Total acidity: 4,85 g/l
Residual Sugar: 66.32 g/l