



TRÉZ

WINES

PETIT TREZ TORRONTÉS

100% Torrontés
Harvest: March.
Vineyard: Cafayate Valley (Salta)
Fermentation: stainless steel tanks of 100 and 200 hl.
Alcohol: 13,7 %
Acidity: 3,4 – 6,13 g/l
Residual Sugar: 1,8
Winemaker: Gonzalo Mazzotta
Winemaker consultant: Roberto De La Mota

TERROIR AND WINEMAKING

The vineyard is located in Cafayate, Salta, Argentina, at 1.700 mts. above the sea level.
Parra or pergola system.
Production: 80 hectoliters / hectare.
Age of vineyard: 25 years.
Prefermentative maceration in press with carbonic for 4 hours. Alcoholic fermentation for 25 days at a controlled temperature of 18°C. No malolactic fermentation.

TASTING NOTES

Sight: bright greenish yellow.
Nose: intense and expressive. Exotic aromas of white peaches, oranges, passionfruit and jasmine.
Palate: medium bodied wine with refreshing acidity. Nice flavors of pineapple, pink grapefruit and fruit salad.

We recommend to drink this wine between 10 to 12 degrees C.

AWARDS



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