

# 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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