



# TREZ VIVANTE

TREZ WINES · MENDOZA · ARGENTINA

2015 · TORRONTÉS ·

100% Torrontés

Harvest: March.

Vineyard: Cafayate Valley (Salta)

Fermentation: stainless steel tanks of 100 and 200 hl.

Production: 10.000 bottles

Alcohol: 13,85 %

Acidity: 3,53 – 5,86 g/l

Residual Sugar: 1,8

Winemaker: Roberto de la Mota

## TERROIR AND VITICULAR PRACTICES

The vineyard is located in Cafayate, Salta, Argentina, at 1.600 mts. Above sea level.

Parra or pergola system.

Production: 10 tones/ hectare.

Age of vineyard: 25 years.

Harvest: Last week of February. Manually in bins of 18 kg.

Prefermentative maceration in press with carbonic for 4 hours. Alcoholic fermentation for 25 days at a controlled temperature between 13°C and 15°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

**JAMES SUCKLING COM** 

**92 pts.**

**TREZ**  
WINES

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