



TREZ VIVANTE

TREZ WINES · MENDOZA · ARGENTINA
2015 · TORRONTES

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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