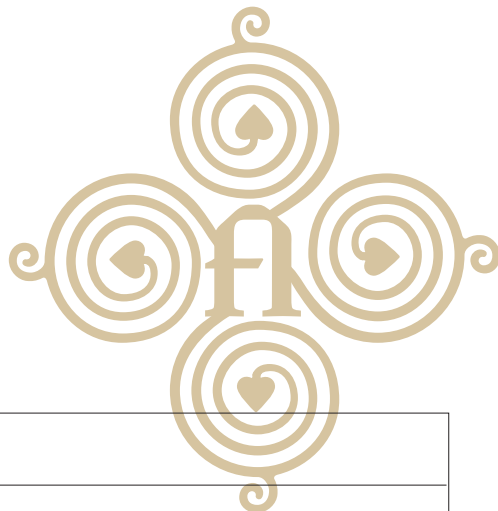


AGOSTINO INICIO

TORRONTÉS



Alcohol: 13.5%

Vintage	2012
Variety	100% Torrontés
Grapes Origin	Our own vineyards located in Barrancas, Maipú, Mendoza.
Altitude	850 meters above sea level
Winemaking	Pre-fermentation maceration in pneumatic press for 4 hours at 50°F (10°C), with dry ice. Then, fermentation in stainless steel tanks with selected yeasts for 15 days at temperatures between 59°F and 63°F (15°C - 17°C). The wine is left briefly in contact with very fine dregs to foster complexity. It is bottled quickly after.
Cellaring Potential	3 years.
Tasting Notes	Of a delicate yellow color with silvery hues, this Torrontés shows a fragrant nose of white flowers, ripe lemons and mango. It has an expressive palate, with vibrant tropical fruits notes.
Pairing	Appetizers, sushi, chicken with curry based sauces. Asian dishes.
Ideal Tasting Temperature	9°C – 11°C (48°F – 52°F).

