

SUSANA Balbo

SIGNATURE

TORRONTÉS



VINTAGE	2016
VARIETALS	100% Torrontés.
REGIONS	Finca la Delfina, Altamira (Uco Valley)
ELEVATION	1.150 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Hand picked, destemmed, Cooled at 6° C. Macerated with dry ice per 6 hours, low pressed 100% Fermented in new French oak.
ANALYTICS	ALCOHOL 13 % ACIDITY 6.5 g/l
OAK AGEING	4 months in 100% new French oak barrels.
TASTING NOTES	Pale gold with bright reflections. On the nose, this wine seduces because of its hints of white pear, white flowers and ripe peach. On the palate, it has a beautiful structure and acidity along with enticing fruit flavours. Plenty of body for a wine that shows such delicate aromas and flavours. Fruity, floral and yet still quite dry
PAIRING	Delicate flavors such as fish and shellfish. Spicy and aromatic Indian, Chinese and Thai cuisine also go very well with this variety

TECHNICAL SHEET

SUSANA BALBO WINES
MENDOZA - ARGENTINA