

Fact Sheet
ALTOSUR

Torrontés
2023

Region of Origin: Tupungato, Mendoza, Argentina.
Estate Grown produced and bottled.

Winemaking team: Julia Halupczok and Joaquin Martin

Vineyard: By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes

Vinification: Harvest exclusively by hand, by the end of February, beginning of March. Grape cluster selection (sorting table). Skin contact in pneumatic press 12 hours at 5°C. Gentle pressing. Fermentation in stainless steel tanks at controlled temperature.

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Tasting Notes: Pale yellow color with green hints. It presents intense floral aromas combined with tropical fruit and citric notes. Concentrated intense palate, with citric and mineral sensations that increase its freshness and provides an elegant finish.

Analytical Data:

Alcohol: 13.2%	Acidity (g/l): 5.43
Sugar (g/l): 2.34	PH: 3.34

Accolades and Awards:

2017 91 pts. Tim Atkin, Marzo 2018
2017 89 pts. Patricio Tapia, Guía Descorchados 2018,
2007 Bronze International Wine Challenge 2008