



miKron TORRONTES

Torrontés being the emblematic white grape of Argentina, this wine could not be missing from our portfolio. These grapes come from a high altitude organic vineyard in the province of La Rioja and are fermented in stainless steel tanks. This organic wine boasts astonishing aromas and crunchy flavours that include floral notes of rose petals combined with peach and lemon zest. Serve chilled.

TECHNICAL DATA

Variety: TORRONTES 100%

Alcohol: 12.5% V / V

Residual sugar: 2.12 g / l.

PH: 3.6

Region: VALLE DE FAMATINA, CHILECITO, LA RIOJA

Harvest: Manual, in boxes with 20 kg capacity

Fermentation: 100% in 3450 litre stainless steel tanks, for

21 days

Serving temperature: 8 - 10° C

Tasting notes: This wine is refreshing and aromatic. Notes of citrus and tropical fruits such as lime, mandarin and pineapple combine with delicate flowers of fruit trees and honeysuckle. On the palate it's fresh and fruity.