

FILUS TORRONTES
2014

100 % Torrontes
Cafayate, Salta

Vineyard: 40-year-old

Altitude: 5,750 feet.

Soil: medium sandy loam. Vines conducted under pergola system.

Harvest: late March.

Alcoholic Fermentation: With selected yeasts during 15 days at 54° - 59° F.

Production: 40,000 bottles.

Winemaker: Mario Malatto.

Tasting notes: Delicate notes of white flowers and light aromas of white peach, mint and spices. In the mouth, it is fresh and vibrant with spiced and floral aftertaste.

2010 Vintage:

- 90 pts. Wine Avocate

- 91 pts. W&S Magazine.

2011 Vintage:

-Gold Medal Argentina Wine Award.

2013 Vintage:

- 87 pts. Wine Enthusiast. Best Buy

