

# MAIRENA

## Torrontés



**Varety:** 100% Torrontés

**Harvest:** 2010.

**Vineyards:** Cafayate - Salta. 40 year old.

**Vineyard Altitude:** 5.446 feet above sea level.

**System of conduction:** Overhead trellis.

**Surface:** 25 ha.

**Production:** 70 quintals per hectare.

**Temperature range:** In summer, Minimum average 20°  
C- Maximum average 29°C.

**Harvest mode:** Hand picked in 20 kilogram boxes.

**Elaboration:** Maturation and decantation in cold temperatures.

**Fermentation:** between 14°C and 16°C.

**Filtration:** With cellulose filter plates.

**Bottling:** June 2010.

**Organoleptic Characteristics:** It has a soft yellow color with golden hues, at nose it displays a floral aroma with hints of honey and anis. At mouth it is fresh with a nice acidity, finishes sweet. Pairing: Ideal to accompany entries, seafood, Thai food, Chinese food or appetizers.

F A M I L I A  
B L A N C O

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