



**BODEGA
DAL BORG**

ALMANDINO TORRONTES 2021

Variety: 100% Torrontes
Region: Valles Calchaquies, Salta
Country: Argentina
Winemaker: Daniel Heffner
3.350 bottles

TASTING NOTES

At first glance, its bright yellow color with silver hues. In the nose, its fruity and floral character stands out, with notes of orange peel, white peach, white roses and chamomile. A freshness and excellent acidity are perceived in the mouth; fruity, balanced and long persistence.

VINEYARDS

The vineyard is implanted 1.700 metres high, in Animana, located in the foothills of Sierra de Quilmes. It has desert climate, with great thermal amplitude, low rainfall and loamy-sandy soil with plenty rocks. The training system implemented is the pergola and the drip irrigation system is use.

HARVEST

Manual harvesting was carried out using 20 kg boxes on the first week of February. The harvest process took place early in the morning for the fresh grapes to enter the winery.

WINEMAKING

Alcoholic fermentation was carried out at a controlled temperature between 12° and 15°C for 25 days; no malolactic fermentation. The lees were moved every 15 days to provide greater complexity.

ANALYSIS

Alcohol: 13,5 % v/v.
R. Sugar: 1.8 g/L.
T. Acidity: 6.2 g/L.
PH: 3,3

