



# FLAMINGO PUNA TORRONTÉS BLUSH



## ORIGIN

### PROCEDEENCE

High Calchaquí Valley  
Locality of Cafayate  
Salta Province – Argentine Republic

Altitude of the vineyards:  
1.800 m.a.s.l



## TECHNICAL DATA

Grape wine 96% Torrontés and 4% Blend of inks, product of the sangria that is obtained from the juice of the grape destined for the Viejo Vizcacha Malbec wine. Non-grafted vines, irrigated by meltwater from the mountains and cultivated sustainably.

### VARIETAL COMPOSITION

96% Torrontés y 4% Blend de tintas.

### WINE STYLE

Rosé Wine.

### AGING

It does not have passage through wood.

### HARVEST

Manual, beginning in the first week of February. Special export lot.

### VINEYARDS

High density trellises. Age: 20 years

### ANALITYCAL DATA

Alcohol: 11.2%  
Sugar: 1.8 g/l

Total acidity: 6.8 g/l  
pH: 3.3



## WINE TASTING

It has a clean and bright color, with cherry nuances. Its aromatic intensity is outstanding, with very elegant notes of white fruits, with the presence of citrus and subtle aromas of red fruits. On the palate it shows a very pleasant acidity, which provides excellent freshness. Great elegance and bebility.



## WINEMAKER

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