



# TINQUIAO

NATURAL SWEET WINE

## TORRONTÉS

BURBUJAS DE ALTURA WINERY

**ORIGIN:**

CAFAYATE - SALTA - ARGENTINA

**VINE'S ALTITUDE:** 1.800 M.A.S.L  
(5.900 FEET)

**VARIETY:** TORRONTÉS 100%.

**AGE OF VINES:** 25 YEARS.

**HARVEST:** VERY EARLY IN MARCH.  
BY HAND, IN 15 KG CASES (33 LB).

**ELABORATION:** MACERATION AND  
NATURALLY SELECTED  
FERMENTATION GRAPE YEASTS.  
SLOW AND COLD FERMENTATION  
UNTIL THE DESIRED  
SUGAR AND ALCOHOL ARE  
OBTAINED.

"An attractive and bright green-yellow color that invites with citric aromas mixed with a tropical touch. It starts with sweet balanced notes of delicate lemon, grape fruit and white peaches. The grape's natural sweetness generates an interesting unctuousness that reminds of honey and has a long final. "

- Wine serving temperature: 3°C to 7 °C (37°F to 45° F)
- Store in a fresh, dark place, and with no vibration.
- Ideal to drink as aperitive paired with cheeses and/or dry fruits. Sweet creamy cakes. Also used to prepare cocktails.