

TINQUIAO

TORRONTES

BURBUJAS DE ALTURA WINERY

ORIGIN:

CAFAYATE - SALTA - ARGENTINA

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

VARIETY: TORRONTÉS 100%.

VINEYARD AGE: 25 YEARS.

HARVEST: EARLY FEBRUARY, BY HAND, IN 15 KG CASES (33 LB), PRE-SELECTION IN VINEYARD.

ELABORATION: COLD MACERATION
BEFORE PRESSING. FERMENTATION UNDER
LOW TEMPERATURES TO PRESERVE
FRESHNESS.

"Being clear as water, from the start it generates a sense of freshness and finesse. Citric aromas and white flowers envelope the atmosphere. In mouth: a subtle creaminess and minerality induce a unique equilibrium in the palate."

- Wine serving temperature: 3°C to 7 °C (37°F to 45° F)
- Store in a fresh, dark place, and with no vibrations.
- Ideal pairing: strong cheeses, seafood, sushi and "empanadas from Salta" Recommended with meals in summer and as an aperitive in winter.

