



LA CONSULTA

RESERVA

Our reserve wines are the result of the expression of a unique terroir in the Valle de Uco: La Consulta, the birthplace of the great wines of Argentina. Wines packed with fruit and well balanced oak ageing.

100% Torrontés

Alcohol 13.3%

Ac. Total 6.2 g/L
tartaric acid.

Sugar reducers 2.8 g/L

pH 3.35

Harvest manual in bins of 350 kg, with the principle of full ripeness of the fruit (seed, skin, pulp, aromas) in protective method of winemaking.

Harvest date month of February.

Fermentation is done with the use of selected yeasts in stainless steel tanks and concrete vats for 20 days at 12 °C, preserving the fresh fruit. No malolactic fermentation.

Pairing


Ideal as an aperitif, or with Pad thai or chicken curry sauces.


Recommended

Serve at 8 °C.

Tasting Notes

 Pale yellow in colour with highlights of steel.

 Elegant aromas, reminiscent of fresh fruit such as white peach and subtle flowers such as jasmine, roses and linden.

 The palate is fresh and lively, medium bodied with a lovely finish.