ABRASADO. BLEND DE PARCELAS – PARCEL BLEND - TORRONTES

VINEYARDS:

Lujan de Cuyo, Mendoza.

Altitude: 1.200 m.a.s.l.

HARVEST:

Manual harvest into 12kg boxes, in stages within the same section. Harvest is always done during the first hours of the morning to ensure that the grapes arrive at low temperatures to the winery. The clusters that do not complete the health and quality requirements are discarded in the vineyard.

VINIFICATION:

A “protective” elaboration is employed, that is to say with the presence of oxygen. The grapes are softly pressed, avoiding the undesired extraction of flavours which come from the seeds. The must is transferred to a stainless steel tank where it is cooled to 8 º C for 24 hours. Following this, the liquid is moved to another tank, where selected yeasts are added, and it is fermented for approximately

30 days for 12 º C.

Traditional elaboration technique, obtaining aromas typical of the variety, such as floral notes and aromas of the muscatel grape.