

BODEGA  
**NORTON**



**1895**

*Colección*

**Torrontés**  
**2016**



**APPELLATION**

Luján de Cuyo, Mendoza, Argentina.

**VINEYARD**

Yield 11 tns/ha (4,5 tns/acre)

**FERMENTATION**

Fermentation (selected yeasts) 7 days at 25°C (77° F)  
Malolactic fermentation 100% natural

**WINEMAKER  
COMMENTS**

Greenish yellow with hints of gold. Intense aromas of white peach, rose petal, and jasmine. Pleasant and well balanced on the palate

**TECHNICAL INFORMATION**

Alcohol 13,2°  
Total Acidity 7,24  
PH 3,40  
Reductive Sugar 1,50



**Jorge Riccitelli**  
CHIEF WINEMAKER