

BODEGA
NORTON



1895

Colección

Torrontés
2018



APPELLATION

Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Yield

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

FERMENTATION

Fermentation (selected yeasts)
Malolactic fermentation

7 days at 25°C (77° F)
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