

LABORUM DE PARCELA

FINCA EL RETIRO

BLOCK 10 | TORRONTÉS | 2018



PRODUCTION
2.574
BOTTLES



95% SAND
5% SILT

Greenish yellow white wine with bright and clear hues. Expressive aromas of fruity nature with subtle citric and floral hints that are reminiscent of orange blossom, as well as pleasant herbal hints. This wine is soft in the palate, of mean volume and balanced alcohol, while it is fresh in the mouth, showing its good acidity and citric nature in the nose. It is somewhat mineral, with a mild texture and floral finish. An aromatic, light and fresh white wine which is modern and pungent.

VINEYARDS: The Torrontés vineyards of Finca El Retiro were planted in 1945 in Cafayate, using arbors as their main conduction system. Its sandy soil naturally regulates the vigor of these old low-performance vines, naturally balanced by age, which grows small berry bunches.

LOCATION: Cafayate, Salta, Argentina, 1650 metres above sea level.

AGRONOMIST: Daniel Guillén.

VARIETY: Torrontés 100%

WINEMAKING: Manual harvest, whole bunch pressing, natural stripping. Fermentation is carried out with selected yeasts in concrete eggs. 20% of grape juice ferments with the whole bunch (with stems). Devatted in the first third of fermentation, subsequent bunch pressing and continued fermentation. This wine remains with its lees for 8 months in the concrete egg. Mild filtering and bottling.

AGEING POTENTIAL: 5 years.

WINEMAKER: Francisco Puga.

PAIRING AND SERVICE SUGGESTIONS: It should be served at a temperature between 8°C and 10°C. Even though it can be drunk by itself, it goes very well with traditional Salteñan meals, such as empanadas and humitas, or with spiced Thai and Hindu dishes.

ALCOHOL: 12,80° | **PH:** 3.26 | **ACIDITY:** 6,59 g/l | **SUGAR:** 1,80 g/l



BODEGA
EL PORVENIR
DE CAFAYATE