

Susana Balbo

Signature Late Harvest Torrontes 2021



TASTING NOTE

A wine with yellow color and golden hues. The nose displays delicate, floral aromas combined with exotic fruits. The mouth reveals flavors of fresh fruit that combine with honey and vanilla notes that are due to the oak. Its finish is balanced, elegant and persistent.

VITICULTURE

Traditional.

VINIFICATION

Precision destemming and gentle crushing. Fermented at 53-57°F with specialized yeasts for high sugar levels. 15% aged in new French oak for 8 days. Fermentation halted for ideal sugar-alcohol balance.

FOOD MATCHING

Deserts like lemon pie and apple/pear crumble. Different types of cheese (mainly blue cheese).

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| SIZE | 50cl |
| VINTAGE | 2021 |
| ABV | 12.5% |
| GRAPE VARIETIES | Torrontés (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | L7535121 |
| EXPRESSION | Dessert/ Sweet |
| COUNTRY | Argentina |
| REGION | Mendoza |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 4 |
| TOTAL ACIDITY | 6.3g/l Tartaric |
| RESIDUAL SUGAR | 82.5g/l |
| SKU | L7535121 |