



Variety: Tamarugal, 90% Tamarugal variety, 10% Torrontes Riojano

Vintage: 2018

Type of wine: dry

Alcohol level: 15,6° GL

Awards: Gold medal, International tasting competition Catado'Or Wines Awards 2020

Tasting notes

Eye: Bright gold since it has been processed with pomace

Aroma: Citric fruits as lemon rind and grapefruit, as well as lucuma and pineapple. As far as non-fruit descriptors, there are hints of peppermint, lemon verbena, lemon balm, cooked asparagus, and white flowers.

Taste: Mineral notes with a slight taste of bitterness at the end. Medium-plus alcohol, medium finish

Food matching Ceviche, seafood salad

Serving temperature: 4-6°C

Note: It is a wine that has been coarsed-filtered to keep organoleptic properties (taste and aroma), so it is susceptible for decantation. It is a visual aspect; it is not a problem related to the wine.