

# LUNTA Torrontés

TECHNICAL SHEET - 2021 GRAPE VARIETY: TORRONTES RIOJANO 100 %

## VINEYARD

-Estates: Cafayate, Salta. -Terroir: 1,600 meters above sea level. -Year of planting: 1996. -Yield: 12,000 kilos per hectare.

## HARVEST

-Time of Harvest: Last week in March 2021.

-Hand-harvested, in 18-kilo crates. Bunches were selected in the vineyard. -Climatic characteristics: Spring, as in previous years, surprised us with a medium-intensity late frost, which had diverse consequences depending on the different areas. While the average temperature in October was similar to the previous year, the minimum temperature was lower. This fact could explain the inflorescence damage and the decrease in production. November and December were dry, and the average temperatures were lower than in the same period of the previous year, resulting in well-developed and growing vineyards. There were three warm weeks in summer, but then the temperatures dropped, ending in lower averages for each month, a phenomenon that explains the slow maturity of the grapes, the acidity preservation, and freshness. In February and part of March, there were heavy rains. Then the weather continued cool and dry. The 2021 white wines own good aromatic intensity and scents of fresh fruit and flowers, good concentration, structure, freshness, and a persistent finish.

#### WINEMAKING

- -Pneumatic press. No contact with oxygen.
- -Enzymes are added to separate the pomace from the must.
- -Maceration in stainless steel tanks and fermentation at between 13° C y 18°C for 20 days.
- -No malolactic fermentation.
- -Clarification and mild filtering before bottling.
- -Bottled in September 2021.

#### **TASTING NOTES**

-Color: Pale yellow, slightly greenish at the rim. Brilliant and clean. Fast-falling tears.

-Nose: Aromatic and refreshing. This wine evokes ripe tropical fruit such as pineapple, passion fruit and mango together with stone fruit like peach backed by fragrant white flowers of jasmines and orange blossoms.

-Palate: Mild attack. Citrus notes harmonize with tropical fruit and floral aromas. Round wine, medium persistence. Overall, it is a young, easy-to-drink wine.

Serving temperature: Between 10 °C - 14 °C. Alcohol: 13.9 % Volume: 750 ml. Peak drinking: Best if consumed between 2021 and 2025. Production limited to 13,330 bottles.

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