

MAKIA

TORRONTÉS



TERROIR'S FEATURES

Varietal composition: 100% torrontés.

Origin: Makia Estate.

Location: La Rioja, Argentina.

Altitude: 1400 meters above sea level.

Orientation: east-west.

Density: 8000 plants/ha.

System: simple spurred cordon.

WINEMAKING AND AGING

Yield: 100 ql/ha.

Harvest period: march.

Harvest kind: hand picking.

Alcoholic fermentation: steel tanks.

Fermentation temperature: 18°-20°C.

Fermentation period: 10 days at controlled temperature.

Grape-skin maceration period: 14 hours .

Malolactic fermentation: yes.

Aging in the bottle: 5 months

Total aging period: 10 months

Period of bottling: december 2008

TASTING NOTES

Color: greenish-yellow color not very deep.

Nose: very intense with a rich bouquet of flower, citrus fruit and peach.

Taste: well balanced, delicate, with a great structure and a persistent final.



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