



ELSA BIANCHI

TORRONTÉS

2016

*The purest expression
Of Our Terroir*

YOUNG VARIETALS OF BIANCHI

ANALYTICAL DATA:

Variety: Torrontés Riojano
Alcohol : 10.80 % V/V
Residual Sugar: 5.32g/l
Acidity : 6.20 g/l
PH: 3,10

HARVEST: Manual

TIME IN BOTTLE: 3 meses.

PRODUCTION PER HECTARE: 14.000 Kg. /Ha

FERMENTATION PROCESS:

Grinding, pressing, dewatering by racking, fermentation for 15 days at temperatures between 14 and 16 °C.

TERROIR "FINCA DOÑA ELSA"

Vineyards located in San Rafael, Mendoza at 750 meters above sea level.
Land of calcareous arenaceous composition of alluvial origin.

TASTING NOTES:

Pale yellow color and bright finish, young and delicate aromas show a pleasant degree of intensity with interesting complexity, well integrated notes of grapefruit, orange and apple blossom that are also evident in the palate where it has crisp and refreshing taste. Mouth that reminds of the aromas perceived in the nose, balanced acidity that gives it freshness and pleasant permanence of these sensations in the palate after taste. Basically this is a varietal that in this region manages to develop an aromatic and gustatory intensity not very high but if of good quality, which makes it different and very attractive.