



JELUWINES | TORRONTÉS

VINTAGE | 2010

REGION | Zonda Valley in San Juan province

VARIETALS | Torrontés

VINEYARDS | The Zonda Valley is a hung valley on the Western (Andean) side of San Juan Valley. The 2009 vintage was made from fruit selected from low VSP trained and Guyot pruned vineyards, planted at 850-950 meters altitude.

SOILS | Large pudding stones and river bank shingle.

WINERY | The winery is fully equipped with the latest technology. Specially designed crushers and sorting tables make sure that only the best grapes make it to the fermentation tanks. The small stainless steel fermentors ensure maximum flavour extraction before the wines are aged in the temperature controlled barrel room.

ANALYSIS | Alcohol: 14 %vol - PH: 3.45 - Total acidity: 5.7 g/l

WINEMAKING METHOD | The grapes were destemmed, crushed and the juice was drained fast and then chilled for settling. Classic cool fermentation followed and no malo-lactic was done. The young wine was fined to remove some phenolic flavours. Acid adjustment was undertaken in order to keep the pH and flavours in balance throughout the process.

TASTING NOTE | On the nose, the wine blend emphasizes lemon zest with a heady floral scent, with overtones of creamy lemon flavors that carry over intact on the palate. Bright and rich full bodied texture with sufficient acidity for balance.

