



TASTING NOTES

This wine displays lemon-yellow hues with steely highlights. It offers citrus and floral aromas, typical of the variety, and leaves a remarkably fresh and harmonious impression on the palate.

MI ESTANCIA PREMIUM TORRONTÉS RIOJANO

TECHNICAL SHEET

Varietal: 100% Torrontés Riojano .

Bottle size: 750 ml.



Pairing:
Ceviches, seafood, ocean fish, and creamy pasta dishes.



Serving temperature:
6-8°C (42.8°F-46.4°F)



Cellaring potential:
3-4 years.

WINEMAKING

A careful selection of grapes is carried out in the vineyard during the hand harvest.

Once in the winery, the grapes undergo gentle destemming and cooling before pneumatic pressing.

Fermentation lasts approximately 15 days, with the addition of selected yeasts and temperature control at around 16°C.

After the corresponding clarification and filtration processes, the wine is bottled.

Winemakers: Oscar Egea, Walter Egea.

Agronomist: Jorge Riveros.

VINEYARDS

Located in the departments of Santa Rosa and Junín, Eastern Mendoza.

Vine age: 25 years.

Altitude: 650–700 m.a.s.l.

Yield: 22,000 kg/ha.

Irrigation: Combination of underground water and meltwater from the Andes.

Annual production: 45,000 bottles.