

MICHEL TORINO DON DAVID TORRONTES

WINEMAKER'S NOTES

An elegant wine clear bright yellow in colour with green edges. The wine shows exuberant floral aromas with a strong rose perception combined with tropical and citrus fruits. The taste is exotic, very fresh and well balanced with echoes of honey and grapefruit skins. Excellent with spicy food.

Drink now or cellar for 2-3 years.

TECHNICAL INFORMATION

Variety	Torrantes 100%
Region	Salta, Cafayate
Vineyard	La Primavera, planted 1960
Altitude	1700m (5570ft)
Harvest	Hand picked March
Yield	12000 kg/hectare
Crushing	Yes
Fermentation	20% fermented with skins at 8C, remainder free run juice fermented with a Max temp of 16C for 17 days in stainless steel tanks with jackets, total maceration 20 days.
Press wine cuts	No
Ageing/Barrels	Natural malolactic fermentation 10% in French oak for 3 months.
Fined	Yes
Filtered	Yes
Bottled	July
Cases made	2300 cases



ANALYSIS

Alcohol	13.9%
pH	3.60
Total Acidity	5.90 g/l
Sugar	1.96 g/l

REVIEWS 2002 VINTAGE

"A spicy, frangipani, muscat scented dry white with richness and body. The palate has intensity and some alcohol weight; it's clean and well made with good balance and avoids excessive phenolics, sugar or alcohol. Clean dry finish" Huon Hooke

Good living September 2004

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