

LABORUM DE PARCELA

FINCA EL RETIRO

BLOCK 10 | TORRONTÉS | 2022



90% Sand
2% Clay
8% Lime

PRODUCTION
3200
BOTTLES

Greenish-yellow colored white with clean and bright reflections. Loose aromas of fruity and fresh character reminiscent of lime and lemon citrus, with floral notes of verbena and orange blossom, plus herbal hints of anise and fennel. The palate entry is smooth, with medium volume and balanced alcohol. The mid-palate is fresh, medium acidity, and repeats the citrus zest of the nose. It is somewhat mineral, with a light texture and floral finish. An aromatic white, light and fresh; modern and pungent.

VINEYARDS: The vines of Finca El Retiro were planted in 1950. Its sandy soil regularly regulates the vigor of these old vines, naturally balanced by their age, low yields and small clusters.

The grapes for this wine come from BLOCK 10, which is very rich in nutrients and organic matter. The microclimate generated in the plant is cooler, the vines are more shaded and the berries are cooled by the leaves. All this contributes to preserving the grape's natural acidity and fresh aromas. The terpenic and muscat aromas of Torrontés are balanced and if we add that great freshness, we obtain an excellent balance;

LOCATION: Cafayate, Salta, Argentina, 1650 meters above sea level.

AGRONOMIST: Daniel Guillén.

VARIETY: Torrontés 100%.

WINEMAKING: Manual harvest, whole cluster press, natural debunching and fermentation with indigenous yeasts in concrete eggs. 20% of the must ferments with the whole cluster (with stems). Devatting in the first third of fermentation, pressing of the cluster and continuation of fermentation. The wine remains on its lees for 8 months in a cement egg. Lightly filtered and bottled.

AGING POTENTIAL: 7 years.

WINEMAKER: Francisco Puga.

PAIRING AND SERVICE SUGGESTIONS: Serve at a temperature between 7°C and 9°C (44.6°F and 48.2°F). It combines well with seafood, Indian cuisine, Thai cuisine, vegetarian dishes, ceviches and regional cuisine of northern Argentina.

ALCOHOL: 12.50° PH: 3.20 ACIDITY: 3.83gr/l SUGAR: 1.80 g/l



BODEGA
EL PORVENIR
DE CAFAYATE