

representation of Cafayate's potential.

WINEMAKING: We made this wine with Torrontés and Moscatel rosé inspired by the style of the orange wines. The white and rosé grapes, which come from old vines planted in 1950 in Finca El Retiro, co-fermented with their skins and seeds in concrete eggs, and were in contact with them for 6 months.

VARIETAL COMPOSITION: Torrontés & Moscatel REGIÓN: Valle de Cafayate

AC. TOTAL: 6.1 g/l PH: 3.40 RESIDUAL SUGAR: 1.8 g/l ALCOHOL: 13%

TASTING NOTES: Orange wine of medium golden color with shades in pitch. Aromas of high intensity; complex and interesting freshness. The nose highlights its floral notes of orange blossom and jasmine, and herbal touches reminiscent of mint, thyme and citrus fruits such as grapefruit and something tropical like papaya. After opening, spicy notes of paprika, saffron and red flowers are perceived. In the mouth it is a vibrant wine, with marked acidity that refreshes and a pleasant tension on the palate. It is medium-volume, with good texture and herbal and fruity expression.

2024