

IKELLA | TORRONTES 2010

APPELLATION: CAFAYATE, SALTA
PRINCIPAL VARIETY: TORRONTES
ALTITUD A.S.L.: 2.000 MTS.
HARVEST: MANUAL IN 18 KG. CASE

ELABORATION:

FERMENTATION: TEMPERATURE, BETWEEN 15 - 17°C (59°F - 62°F)
IN 150 HL. STAINLESS STEEL TANKS.
FERMENTATION TIME (DAYS): 15 TO 20 DAYS
YEAST: SELECTED

COLOR: LIGHT YELLOW WITH GREENISH TONES

NOSE: AROMAS OF WHITE ROSES, GRAPEFRUIT AND PEACHES.

MOUTH: ON THE PALATE IS FRESH AND WELL-BALANCED.

ALCOHOL: 13,5% VOL.

TOTAL ACIDITY: 7,2 G/L.

REMAING SUGAR LEVEL: 1,8 G/L.

PH: 3,58

