

Vinos Naturales Organic Torrontes 2023 6x75cl

Winemaker Notes

Medium intensity yellow with greenish reflections. It is a wine that stands out for its muscatel aromas. It presents aromas of white fruits such as peaches, floral aromas of rose petals, jasmine and geraniums. It closes with citrus aromas of lemon peel. Its acidity is refreshing and bold, of medium intensity, long and with a citric finish.

Vineyard

The natural wines of Santa Julia come from certified organic vineyards and have the least possible human intervention in their production process.

Winemaking

Classic fermentation with indigenous yeasts and maceration for 15 days.

Vintage

The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterised by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards, we were able to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

Food match

Grilled and Roasted White Meats

An ideal accompaniment to Salmon en crouete



Grapes

Torrontés

Region/Appellation

Mendoza

Alcohol by volume

13.50%

Residual Sugar

2 g/l

Total Acidity

7 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

22/12/2024