

Solera Fortified Torrontes NV 6x5ocl

Winemaker Notes

Golden amber colour with copper hues. On the nose, this wine expresses aromas of dried fig, nut, toasted chestnut, dried peach, dried apricot, orange zest, honey, beeswax, and honeycomb. A buttery, intense flavour on the palate with hints of golden raisin, star anise, kumquat, date in syrup.

Vineyard

From vineyards in Maipo and Santa Rosa

Winemaking

Grapes are hand-harvested at the end of April. Then, 6 hours maceration in pneumatic press is conducted. The grapes are fermented at 20-22°C and fortified with brandy which contains 65% alcohol (from Torrontes wine distillation) when they reach 221 grams of residual sugar. Wine is aged in fourth-use oak barrels, where high-end Chardonnay was previously made. These barrels were exposed to direct sunlight for 40 months.

Food match

Mild Creamy Cheeses

Try as an alternative to Tawny port



Grapes

100% Torrontés

Region/Appellation

Mendoza

Alcohol by volume

19.50%

Residual Sugar

128.9 g/l

pH

3

Total Acidity

4.65 g/l

Tasting Guide



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