La Puerta Alta Torrontés

Appellation: Famatina Valley, La Rioja - Argentina Altitude: 1040 mts ASL Vintage: 2013 Alcohol: 13,5% by Vol. Winery: Valle de La Puerta

"Our vineyards lie on land that hundreds of years ago was inhabited by the indigenous people of La Rioja, The Diaguitas. To honor their heritage and culture we have adopted the Puma, that in their culture represents the supreme earthly being for its wisdom, strength and intelligence." – Valle de La Puerta

Winemaking:

Cold settling: after pressing the fruit the resulting juice is cooled and pumped to a holding tank for "cold settling". The chilled juice is held at a temperature too low for fermentation to occur so that the grape solids can settle out and the fermentation proceed on clean juice.

Fermentation: the juice is then "seeded" with a cultured yeast and slowly fermented under temperature controlled conditions in stainless steel vats for up to 5 months in contact with its lees.

Tasting notes:

Strikingly aromatic! Bright green-gold color showing vibrant floral aromas of jasmine and honeysuckle, and crisp citrus notes on the palate. Its great balance makes this elegant wine an incredible match when paired with spicy foods, particularly those from South-East Asia.



UPC 827599900920 CASE CONTENT: 12x750ML CASE WEIGHT: 37 Lb. CASE QTY per pallet LAYER: 14 (70 total)

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