

Deseado

Torrentes Sparkling

Appellation: Patagonia - Argentina

Vintage: NV

Alcohol: 9,5% by Vol.

Winery: Familia Schroeder

"In 1999, during the construction of our winery, fossils of an Aeolosaurus were found at the site. The name comes from the Greek "Aeolo", which means wind and "Saurus", which means lizard. Such an important discovery inspired us to name our first line of wines Saurus!" – Familia Schroeder

Winemaking:

The grapes for this wine are hand harvested and selected.

The Charmat method is used. After pressing, the lees are removed and enzymes added. After filtration, fermentation with selected yeasts occurs in stainless steel tanks at temperatures between 14 and 15°C for 15 days. Then the temperature is lowered to stop fermentation and retain natural sugar of up to 70 gr./L.

Tasting notes:

The nose on this Patagonian sparkler is a stand-in for Moscato, although this is made from Torrontés. The mouthfeel is smooth, with soft bubbles. Flavors of sugary white fruits, lychee and spiced pear finish sweet and short.



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

