

# FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

<b>GRAPE VARIETY</b>	<b>Torrontés 100%</b>
<b>HARVEST DATE</b>	<b>1st. week of March, 2024</b>
<b>WAY OF HARVEST</b>	Manual with scissors - 15kg boxes
<b>VINEYARD</b>	La Consulta - Uco Valley – Mendoza – Argentina - 1034m/asl
<b>VINEYARD AGE</b>	25 years
<b>CONDUCTION</b>	Pergola
<b>ALCOHOL</b>	13.2%

## ENOLOGY

Reception and crushing: the boxes of grapes are rolled out on the bunch selection table. They are then sent to the destemmer, which separates the stems from the grapes, keeping them as whole as possible. Later, the grapes are passed through the cold exchanger to lower their temperature to approximately 15° C, after which they continue to the pneumatic press, where the wort is extracted. Once the must has been extracted, a preliminary stripping is done through a static cold stage of 36 hours, in order to attain the clarity of approximately 100 NTU needed for fermentation.

Fermentation: is completed between 13-15° C, over the course of approximately 15 days, with yeasts selected for Torrontés. Later, at the end of fermentation, the fine lees are lifted two times per week for one month, to make a well-structured wine.

To complete the process, the wine is stabilized and conserved until bottled.

It presents a pale-yellow color with golden hues. Aromatically, it reveals typical characteristics, with delicate notes of jasmine and a blend of citrus and white fruit aromas. On the palate, it is dry and balanced in acidity. Fresh and creamy.

## WINEMAKING NOTES

## TO SERVE

Suggested drinking temperature: 8°C to 10°C.



# TERRA

