



Fabre & Montmayou  
BODEGAS Y VIÑEDOS



## TORRONTÉS

### VINEYARD LOCATION

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Valle de Uco, Mendoza

### GRAPES

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100 % Torrontés

### YIELD

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70 hl/ha

Deleafing and green picking is performed in December.  
Harvest is realized manually in order not to damage the grapes.

### FERMENTATION

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Skin maceration takes place for 8 hours, then fermentation is carried out in stainless steel tanks with selected yeast at a controlled temperature of 14-16°C.

### TASTING NOTE

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Delicate aromas of white flowers, lychees with a touch of lime that adds a delicious freshness to the wine. An elegant and well-balanced wine, the perfect accompaniment to empanadas, thai food and lightly spice dishes.

1993  2013

*20<sup>th</sup> Anniversary*