



Fabre ♦ Montmayou

**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.

