

## CAPRICCIO LATE HARVEST

**VARIETALS:** Torrontés 70% and Chenin 30%.

**ORIGIN:** Maipú; Luján de Cuyo, Mendoza, Argentina.

**ALCOHOL:** 9% v/v

**SUGAR:** 54 g/l

**VINEYARDS:** Planted in 1994, high-trellis system is chosen. Furrow Irrigation system with thawing water. Middle-depth soil with good temperature range (day/night). Vineyards are located 980 metres above sea level, receiving excellent sunlight, typical of the area.

### ELABORATION PROCESS:

Grapes are hand-picked and clusters are sent to the winery straightaway. Then, stems are removed and grapes are kept in low temperature. Maceration lasts 10 hours and later the first must is obtained. Lees in this must are statically removed to start alcoholic fermentation. During this process only necessary sugar is turned into alcohol to get a balanced final product with ideal sweetness to be enjoyed and served at 8-10 degrees. The analyses in this product render 54 grams of residual sugar per liter. 9 ° VV Alcohol and 6.9 g/l of total acidity.

### ORGANOLEPTIC DESCRIPTION:

On the sight, we find a pale silver wine with green hues. On the nose, we can notice fruity and floral aromas and orange blossom, apricots, pineapple and peach can also be spotted. Some citrus and herbal notes highlight its aromatic character. Once in the mouth, we feel a sweet, acid and balanced wine. Its crisp acidity makes it fresh and helps us find the same aromas perceived on the nose. Its ideal pairing would be desserts (not too sweet) based on cheese, such as a cheesecake or soft cheeses. It can also be used in chilled cocktails with peach or pineapple pulp before or after meals.

**COLOR:** Pale Green

**NOSE:** Pineapple, White peach and orange blossom aromas

**PALATE:** Elegant, gentle and balanced with the right acidity. Nice and fresh finish.

**SERVICE TEMPERATURE:** 8 to 10 degrees C.

