



BODEGA FURLOTTI



## TECHNICAL NOTE SOLUNA PREMIUM TORRONTÉS

**Vintage** | 2012

**Varietal** | Torrontes

**Vineyards** | The vineyards are located in the Province of La Rioja at an altitude of 1200 meters above sea level. Soil | The soil of the Vineyards is primarily alluvial composed of loose sand over clay. The irrigation system is mainly Flood Irrigation.

**Vineyard Production** | 11000 – 20000 kg/ha

**Harvest** | In February. All the grapes get picked by hand in 20 kg boxes.

**Winemaking** | Grape selection, on two sorting tables. Cluster selection pre destemmer berry selection post destemmer.

**Maceration** | 1 day of cold soaking at 6 C°, 25 days alcoholic fermentation in small wide stainless steel tanks at 10 C° - 12 C°, without malolactic fermentation.

**Ageing** | During 3 months in stainless steel tanks.

**Tasting Notes** | Notably aromatic, floral with jasmine notes, combined with green melon and white peach aromas. This wine has a balanced citrus flavour with a crisp, lingering finish.



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www.bodegafurlotti.com | **Soluna wines**. Web site: [www.solunawines.net](http://www.solunawines.net)