

ANIMADO

FUEGO DE TORRONTÉS

Brandy



VARIETAL

100% Torrontés

ORIGIN

Maipú, Mendoza

ALCOHOL

40.5% vol.

ACIDITY

6.53 g/l

RESIDUAL SUGAR

0 g/l

WINEMAKING

Torrontés grapes are fermented with their skins to bring out this varietal's signature aroma.

Once fermentation is completed, wine is distilled in our alembic still.

After distillation, the brandy is aged for 30 months in small stainless steel vessels.

TASTING NOTES

APPEARANCE: Clear and translucent.

BOUQUET: Very elegant. The Torrontés varietal is characterised by subtle floral and citrus aromas that are perfectly balanced with the alcohol content.

PALATE: The palate shows expressive rich fruit and a refreshing mouth feel with a delicate and aromatic finish.

