

SOLERIA

BY MALAMADO

Solería



VARIETAL	100% Torrontés
ORIGIN	Maipú / Santa Rosa, Mendoza
HARVEST	Last week of April

ALCOHOL	ACIDITY	RESIDUAL SUGAR
19.5 % Alc.	6.53 g/l	221 g/l

WINEMAKING

Grapes are hand-harvested at the end of April. Then, 6 hours maceration in pneumatic press is conducted. The grapes are fermented at 20-22°C and fortified with brandy which contains 65% alcohol (from Torrontés wine distillation) when they reach 221 grams of residual sugar. Wine is aged in fourth-use oak barrels, where high-end Chardonnay was previously elaborated. These barrels were exposed to direct sunlight for 40 months.

TASTING NOTES

Golden amber colour with copper hues.

On the nose, this wine expresses aromas of dried fig, nut, toasted chestnut, dried peach, dried apricot, orange zest, honey, beeswax, and honeycomb.

A buttery, intense flavour on the palate with hints of golden raisin, star anise, kumquat, date in syrup.