



ALTA VISTA®

## ALTA VISTA CLASSIC TORRONTÉS

The AltaVista Classic Range are distinguished by their intensity in aromas and flavors.



**Composition:** 100 % Torrontés

**Origin:** Cafayate, Salta

**Vinification:**

After being hand-picked, grapes are transferred to a pneumatic press where they are pressed at low pressure. Decanting takes place for 24 to 48 hours at 10°C (50°F). Subsequently, the must is put into stainless steel tanks, where fermentation takes place for 15 to 20 days. This fermentation process takes place at a controlled temperature between 15°C and 17°C (59°F-62°F).

**Characteristics :**

Pale yellow color with a delicate greenish reflection.

The nose has intense and delicate aromas typical of this varietal, and is reminiscent of white roses, grapefruit and pears.

On the palate, it is fresh and has suitable intensity and volume, with a flinty character accompanying a balanced acidity.

**Serving:**

Ideal as an aperitif or with fish, or Japanese or Thai food. Also matches traditional dishes from the north of Argentina, such as locro and humita.

**Technical Informacion**

Alcohol	14 %
Acidity	6.6 g/l
PH	3.14
Sugar	1.98

**Tasting Temperature:**

To be serve between 7° (44°F) and 8° C (46°F)

**Storing Time:**

The time of potential guard for this wine is of 2 years



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## ALTA VISTA CLASSIC MALBEC

The Alta Vista Classic Range are distinguished by their intensity in aromas and flavors.



**Composition:** 100% Malbec

**Origin:** Mendoza

**Vinification:** After being hand-picked, grapes are carefully separated from the stems by means of a grinder and then put into stainless steel tanks. The alcoholic fermentation takes place with selected yeast over a period of 7 days, with frequent pumping over, at a controlled temperature of 26°C-28°C (78°F-82°F). Maceration continues for an 10 additional days.

**Aging:** In American oak barrels for 6 months.

**Characteristics:**

Bright violet-like red color.

This wine has an intense nose, with aromas of red fruit, particularly plums, and with vanilla notes and subtle coffee touches resulting from its storage in oak.

On the palate one finds a freshness and soft, rounded tannins, recalling those fruity sensations in the nose.

**Serving:** This Malbec is ideal for accompanying pizzas, empanadas and pasta, or simply for serving with a cheese and cold meat platter.

**Technical Information**

Alcohol	14 %
Acidity	4.87g/l
PH	3.68
Sugar	2.60

**Tasting temperature:**

To be serve between 15°C (59°F) and 17°C (62°F)

**Storing time:**

The time of potential guard for this wine is of 3 years