

Type	Brand	Nahuel Bubbles
	Vintage	2008
Vineyard:	Varietal:	Torrontes 100%
	Region:	Lujan de Cuyo – Mendoza Argentina
	Geo. Location	Lujan de Cuyo – 2900 ft over sea level
	Type:	Single Vineyard
	Age:	21 Years
	Production:	6.8 Tons per acre
	Soil:	Semi desert, ph 4.1
	Plants:	Traditional Line –
Analytical Data:	Alcohol:	13% BY VOL
	Total Acidity:	5.25 Grams.
	Volatile Acidity:	0.44 Grams.
	Sugar:	6.86 Grams.
	Ph.	3.66
Production Notes:	Maceration:	72 Hs under control temperature 25 to 27 degrees Celsius
	Fermentation:	10 Days on standard Vase
	Collection	In 20 Kg Boxes
	Transportation	In 20 Kg Boxes

Sensorial Analysis

Color Light Yellow

Nose:

- Fruit: Peaches, strawberry
- Floral: Rose petal

Tasting Notes

A light yellow/green colored wine, with fruity and floral aromas of great intensity. Balanced acidity leads to soft, semi-sweet and slightly effervescent flavors and mouth feel. It is an extremely refreshing, vivacious and sensual wine.

The grapes are separated from the lees through cold decantation and go through fermentation with selected yeasts. Half-way through fermentation process the wine is centrifuged (spun) to halt fermentation, the grapes leave about 30g/l of natural grape sugar and retains of sparkling natural carbonic gas from fermentation through to bottling.

Serving Hints: This wine should be served well-chilled as an aperitif or dessert. Also tastes great with spicy Thai, Indian, Chinese or Japanese cuisine.

