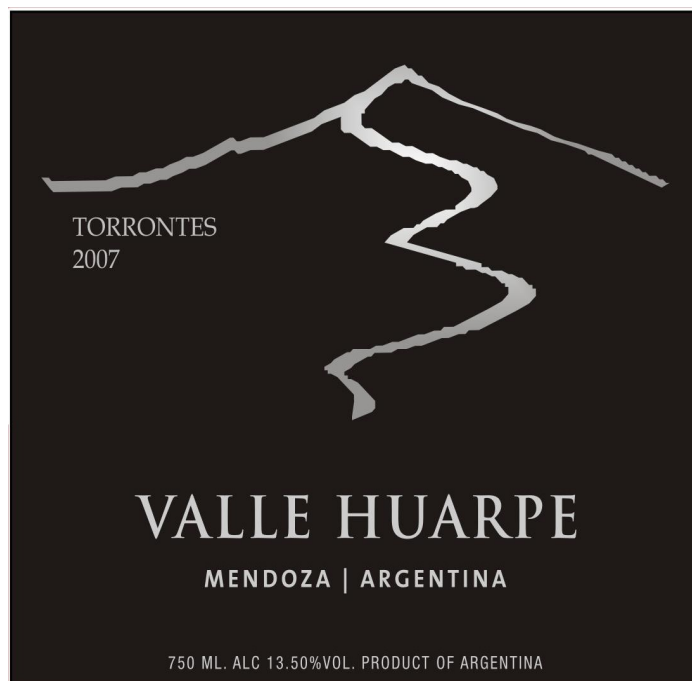




QUATTROCCHI
family & wines

Type	Brand	Valle Huarpe
	Vintage	2007
Vineyard:	Varietal:	Torrontes 100%
	Region:	Lavalle – Mendoza Argentina
	Geo. Location	750 Meters over sea level
	Type:	Single Vineyard
	Age:	30 Years
	Production:	1.5 Tons per acre
	Soil:	Sandy - Semi desert
	Plants:	Traditional –
Analytical Data:	Alcohol:	13.1% BY VOL
	Total Acidity:	4.50 Grams.
	Volatile Acidity:	0.40 %.
	Sugar:	1.71 Grams.
	Ph.	3.3
Production Notes:	Maceration:	Classic fermentation at controlled temperature. It lasts 5 to 7 days
	Fermentation:	14 Days on standard Vase
	Oak	3 Month on French oak 2 nd use
	Collection	In 18 Kg Boxes
	Transportation	In 18 Kg Boxes



Sensorial Analysis

Color Gold

Nose:

- White peach,
- Oak: 3 Months French Oak

Tasting Notes

Valle Huarpe Torrontes is uniquely Argentine. A bright spring floral nose invites you in while the palate offers fresh fruit and honey. A smooth texture and balanced acidity makes this an outstanding representation of Argentine Torrontes

VALLE HUARPE

TORRONTES


Valle Huarpe Torrontes introduces itself with shining gold and amber colors and aromas of white peach marmalade and chocolate. Dry with hints of mature lemons and peaches, this wine is ideal with smoked salmon, tuna, and rice.

Best served between 48 and 50 degrees Fahrenheit.

Produced and bottled by:
BODEGA Y VIÑEDOS JOSE QUATTROCCHI S.A.
BGA: n° B71844 D.I.N. n° 2610 Exp. n°A 89953

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GOVERNMENT WARNING:
(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



ARGENTINA

CONTAINS SULFITES

