

# CELLARIUS TORRONTÉS

*Young and fresh varietal expressions of an extreme altitude terroir*



<b>YEAR</b>	
<b>VARIETAL</b>	<i>100% Torrontés</i>
<b>Nº BOT</b>	
<b>OENOLOGIST</b>	<i>Jean Paul y Sylvie Bonnal</i>
<b>HARVEST</b>	<i>manual</i>
<b>AGEING P.</b>	-

*Extreme altitude Torrontés, fresh and saline, with citrus and floral aromas, pronounced acidity and a long finish.*

*Minimal contact with oxygen from harvest to bottling.*

## VINEYARD

NAME	LOCATION	SIZE	ALTITUDE
<i>Finca Isasmendi</i>	<i>Cachi (IG)</i>	<i>3,5 has</i>	<i>2500 masl</i>
SOIL	IRRIGATION	YEILD	DENSITY
<i>sandy-loam</i>	<i>drip</i>	<i>4000 kg/ha</i>	<i>3400 p/has</i>
TRAINING SYSTEM		PHILOSOPHY	
<i>pergola</i>		<i>sustainable</i>	

## FERMENTATION

CONTAINER	TIME	TEMPERATURE	MALOLACTIC
<i>Stainless steel</i>	<i>22 days</i>	<i>15-18 °C</i>	<i>no</i>

## AGEING

% OAK	TYPE	USE	TIME
-	-	-	-
BOTTLE		TIME	
<i>750ml</i>		-	

## TECHNICAL DATA

ALCOHOL	R. SUGAR	PH	T. ACIDITY



**BODEGA  
ISASMENDI**  
ALTURA EXTREMA