



# CAOBA

Our family has its roots in the wine industry, with more than 83 years of experience.

Our grapes come from different soils, climates and regions of mendoza. They all grow in cold winters and dry, hot summers with cool nights, in rich soils irrigated by meltwater from the andes mountains.

All this makes it possible to obtain excellent quality, both in young and aged wines.

## CAOBA

## TORRONTÉS

### VARIETY

Torrontés 100%

### HARVEST YEAR

2023

### WINEMAKING

Whole bunches are pressed in pneumatic presses with film maceration in the press for 6 hours. Dynamic settling by flotation of musts. Alcoholic fermentation in stainless steel tanks at low temperature, between 14° and 16° C with the use of selected yeasts. No malolactic fermentation.

### ORIGIN

100% East Zone

### TASTING NOTES

Color: Yellow with greenish glitters. Aroma: Intense floral aroma (roses and jasmine) and fruit aromas (grapes and white peaches). Palate: Sweet impact, well balanced, refreshed by its natural acidity. Fresh, young, and complexly fruity. Great potential.

### ALCOHOL

12,5%

### PAIRING

It is an ideal aperitif and match for seafood, spicy Thai food, Creole dishes such as empanadas and humita, poultry and all kinds of cheeses.

### TEMPERATURE

Serving temperature: 6-8°C.