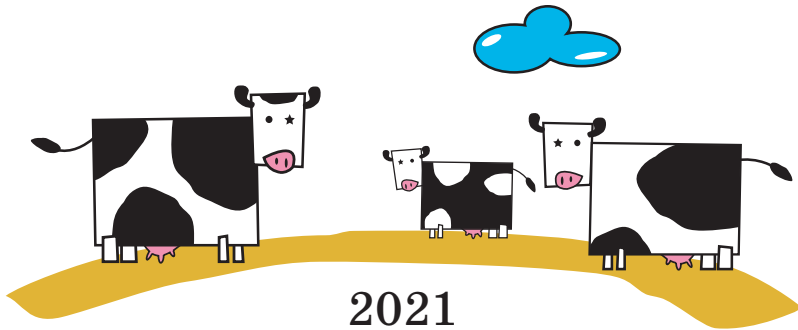


*FOUR FAT COWS

CUATRO VACAS GORDAS*



2021

Torrontés Riojano

MENDOZA, ARGENTINA

Alc 13.00%

pH 3.4

PRODUCTION 390 Cases

RS 2.5g/L

TA 6.3g/L

AGE OF VINES 48 Years

ORIGIN

Lavalle, Mendoza, Argentina

SOIL & ALTITUDE

2,500 feet above sea level. Deep sandy soil, poor in organic matter and well drained.

BLEND

100% Torrontés Riojano

WINEMAKING

Farmed organically, but not certified. Pergola trellising with 3,200 vines/ha yielding 6.5 tons/acre. Spontaneous fermentation in stainless steel tanks for 12 days with a total maceration time of 2 hours. Bottled immediately after tartaric and proteic stabilization. No malolactic fermentation.

TASTING NOTES

Light yellow with green tinges, clean and bright. Floral nose, with notes of citrus terpene, pears and white peaches. The palate is medium bodied with an incredibly fresh mouthfeel. To drink cold and young as an aperitif or paired with seafood, ceviche or soft cheeses.

