



100% Torrontés Uco Valley

2023



Tom Ates VeRDES

BLANCO BAJO GRADO

ALCOHOL 9.7 vol

ACIDITY 7.5 g/l

RESIDUAL SUGAR



Grapes harvested early into 20 kilo boxes. Destemming and pressing. Fermentation using indigenous yeasts. Aging on lees for 6 months.

TASTING NOTES

Color: medium-intensity greenish yellow

Aromas: white fruits and flowers with hints of greenery and herbs

Flavor: crispy, with high acidity. Young and lively.

