



BODEGAS
STAPHYLE
MENDOZA - ARGENTINA

VASTAGO DE GEA TORRONTES



HARVEST

First harvest: 1st week of February. Both barracks have different mass selections, that is, different profiles of Torrontes. Second harvest: End of February. Third harvest: Mid-March. Manual, 20 kg boxes

FERMENTATION

Cluster Selection and Pressing of whole clusters, use of selected yeasts. Alcoholic fermentation from 30 days to temperature between 11°C and 13°C. Lees work for 3 months, Overflow and final blend in September. Without malolactic fermentation.

TASTING NOTES

Yellow in color with greenish hues, good shine and lively. Fruity, fresh and perfumed nose. Intense, elegant, with an interesting oral background reminiscent of roses accompanied by citrus notes.

In the palate it is fresh, young, fruity and pleasant. Good structure, balanced and with very nice acidity.

Alcohol 13,00 %

Acidity 6,10 g/l

pH 3,25

Sugar 1,80 g/l

Production 10.000 bottles