

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
VININT	Inacayal	Argentina	Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Torrontes	12.5%	No	Cork



## Background

Situated in the upper Mendoza valley, where the river is halfway through its journey from the Andes mountains to the eastern plains, the vineyards of Luján de Cuyo sit at altitudes of around 1000m, (3280 feet) above sea level. Combined with the intense sunlight experienced during the day and the cold night temperatures, the wines produced show deep concentration of flavour and structure. The soils are clay/loam. Luján de Cuyo was first delineated as a separate appellation in 1993, whilst the Viniterra winery was founded in 1997 by leading oenologist Adriano Senetiner.

## Winemaking

Carefully picked at harvest, the grapes undergo a gentle cold press to break the skins and release juice. Alcoholic fermentation in stainless steel tanks occur for 20 days.

## Tasting & Pairing

Pale yellow in colour with hints of green. On the nose, there are tropical aromas such as pineapple with hints of jasmine flowers. A fresh and well balanced wine with nice acidity and a long finish.

Will go well with griddled or fried seafood dishes such as calamari or octopus, also very nice with chargrilled veg and salty cheeses such as feta or ricotta.

## Sustainability & Extra Information

Vegetarian, Vegan