



History/Geography

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 Techniques

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 Note

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.

Food Pairings

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.

Producer

Inacayal

Country

Argentina

Regions

Mendoza

Variety

Torrontes

Typical ABV

12.5%

Oak

None