

LEO TORRONTES 2013



Description:

Leo Torrontes is light yellow, with young and delicate aromas of white flowers and tropical fruits, such as pineapple, peaches and white grapes as well as citrus aromas of grapefruit and lime. The nose carries through to the palate lending to a crisp and refreshing finish.

Winemaker's Notes:

The grapes come from the Doña Elsa Estate, situated in Ram Caída, San Rafael, Mendoza at 2500 ft. above sea level. Rama Caída is among the coolest areas of San Rafael, with sandy calcareous soil of alluvial origins. Hand-picked and twice sorted by hand, the Torrontes grapes are crushed and fermented over ten days at controlled temperatures of 59° F (15 ° C) in stainless steel tanks. It received one month bottle ageing prior to release.

Serving Hints:

Leo Torrontes is best enjoyed slightly chilled on-its-own as an aperitif, or as a great accompaniment to lobster, shrimp, clams and other seafood, as well as chicken dishes, especially those with a creamy sauce.

This label is a collaboration between Valentin Bianchi and Argentine soccer superstar Leo Messi's Charity Foundation. A portion of the proceeds of the sale of Leo wines will go to the Foundation, which focuses on health care and educational development of socially-disadvantaged children.

PRODUCER: Valentin Bianchi S.A.
COUNTRY: Argentina
REGION: San Rafael, Mendoza
GRAPE VARIETY: 100% Torrontes
RESIDUAL SUGAR: 2.37 g/l
TOTAL ACIDITY: 6.9 g/l
PH: 3.24

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	12.5	17.6	9.21	6.34	13.39	6X28	779070300098-0

