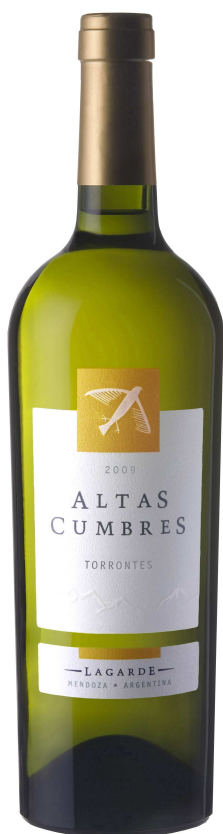


# ALTAS CUMBRES

— L A G A R D E —

## Altas Cumbres Torrontés 2009



**Variety** 100% Torrontés

**Vineyards**  
Location Cafayate, Salta

**Elaboration**  
Fermentation Fermented in stainless steel with control of temperature below 18 °C.  
Malolactic Fermentation No malolactic fermentation.  
Without oak contact.

**Breeding**  
Aging in bottle Minimum 3 month in controlled ambient.  
Packaging Case of 6 bottles or 12 bottles of 750 ml

**Technical information**  
Alcohol (% vol) 12.5  
Total Acidity (gr/ltr) 4.68  
PH 3.9  
Residual sugar (gr/ltr) 1.98

**Winemaker** Juan Roby Stordeur  
**Colour/Aroma/Taste** Yellow color with greenish nuances. Very intense aroma of fresh grapes, flower perfume and mature peaches. Fresh in mouth. Light and easy to drink.

**Suggested Temperature** 8 - 10° C

**Suggested Match** Ideal for: seafood, Thai and Chinese food.