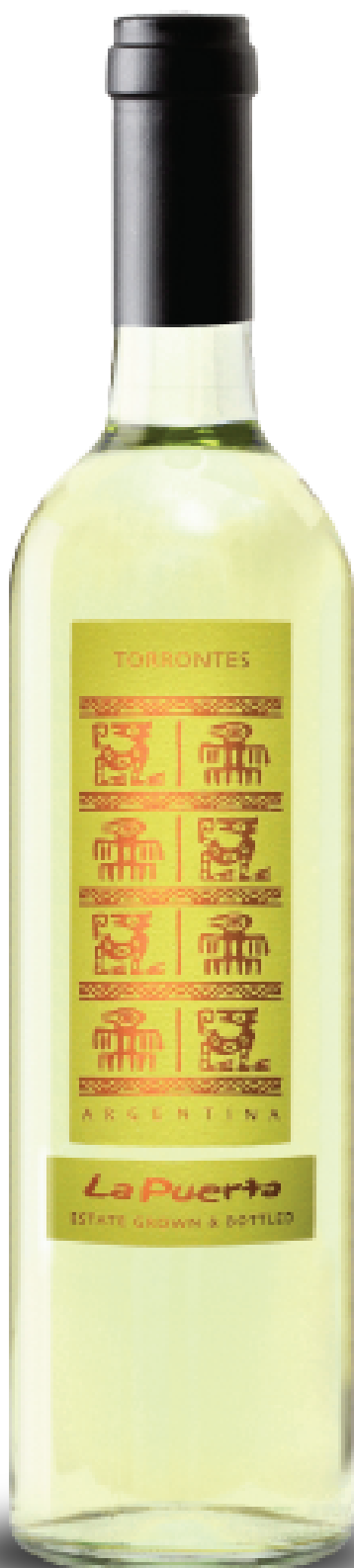




DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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LA PUERTA CLASICO TORRONTES 2017

PRODUCTION

Cold settling:

After pressing the fruit the resulting juice is cooled and pumped to a holding tank for "cold settling". The chilled juice is held at a temperature too low for fermentation to occur so that the grape solids can settle out and the fermentation proceed on "clean" juice.

Fermentation:

The juice is then "seeded" with a cultured yeast and slowly fermented under temperature controlled condition in the vats for up to a month. The juice has evolved into wine and only clarification, cold stabilization and filtration is required before it can be bottled.

TASTING NOTES

Powerful honeysuckle and other floral aromas are characteristic of this unique wine, the grapes for which are grown almost exclusively in Argentina. It has an elegant pale yellow color with hints of green, while on the palate crisp acidity provides a cleanliness and platform for the citrus flavors. Finishes clean and refreshing, with more floral hints.

TECHNICAL DETAILS

Grape Variety : 100% Torrontes Riojano
Alcohol : 13,% by vol.
Acidity : 6,0 g/l
Residual Sugar : 2,05 g/l
Ph : 3,3

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