

Maïpe Torrontes

Casir dos Santos

Argentina - Mendoza - Maipu Valley

Maïpe Torrontes offers a spring-like nose of fresh white peaches, pears, green apple, green melon and hints of jasmine and rose petals. On the palate, it has a beautiful structure and acidity, along with fruit flavors and plenty of body. Well-balanced, this wine displays a pleasant freshness with citrus notes and a long finish.

Specifications

Appellation	Maipu Valley
Varietals	100% Torrontes
Vinification	Manual harvest. 7 day maceration with selected yeasts at 8°-10°C. Fermentation with selected yeasts at 12°-14°C.
Pairings	great by itself or with smoked meats, mild to medium-strong cheeses, seafood and a great partner for spicy food as well.



Codes, Weights and Measures

UPC	7 84585 00981 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00981 1
Case Weight	32
Cases/Pallet	75
Layers/Pallet	15
ABV	13.90%
SRP	\$ 15.99 USD 750mL Bottle

Reviews and News

2016 Maïpe Torrontes - 87 PTS - WE