

# 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

<b>Appellation</b>	Maipu Valley
<b>Varietals</b>	100% Torrontes
<b>Vinification</b>	Manual harvest. 7 day maceration with selected yeasts at 8°-10°C. Fermentation with selected yeasts at 12°-14°C.
<b>Pairings</b>	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

<b>UPC</b>	7 84585 00981 7
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 00981 1
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	75
<b>Layers/Pallet</b>	15
<b>ABV</b>	13.9%
<b>SRP</b>	\$ 15.99 USD 750mL Bottle

## Reviews and News

2016 Maïpe Torrontes - 87 PTS - WE