

FINCA DE LOS

PA DRI LLOS



TRIFECTA · 2020

Varietal Composition: 40% Chenin, 40% Tocai, 20% Torrontes

Alcohol: 12,2

Oak aging: Contribution of staves in the fermentation tanks.

Residual sugar: 2,4 g/l

Ph levels: 3,45

Vineyard Location (s): Agrelo, Rivadavia, Cafayate - Argentina.

Light yellow, greenish reflections. In the nose we can perceive floral and fruity aromas, typical of Tokay, which melts into the aromas of hazelnut-like Chenin and sponge cake, becoming a complete feast of complementary aromas of apricot, peach, mango, honey, pineapple, acacia and candied fruit... In the mouth the acidity is balanced by its delicate sweetness, leading to a very fresh aftertaste. A wine of great personality.

Es de color amarillo claro, reflejos verdosos. Vino de gran personalidad. En nariz se percibe aromas florales y frutales propios del tocai que se funden en los aromas del Chenin como la avellana, y bizcocho es un total festín de aromas complementarios de damasco, durazno, mango, miel, ananá, acacia, frutas confitadas... En boca encontramos equilibrada la acidez y el dulzor tenue junto a esa frescura que nos deja en final de boca.

@padrillos