



SENSATO



Sensato Buho Torrontes

Translation:	Sensible Owl
Varietal:	100% Torrontes
Appellation:	Mendoza, Argentina
Climate:	Warm-temperate, exceeding 2200 hrs sunshine during vine development
Latitude:	33° South
Altitude:	700 meters
Soil:	Sandy loam, sandy-silty texture, rich in potassium
Irrigation:	Tunuyan river basin, born in the high Andes
Vinification:	Fusion between traditional and technological
Winery Storage:	44,000 hl
Fermentation:	15 days Lees Contact?: yes
Malolactic?:	No Sulfites: 85 mg/l
Total Acidity:	6.1 g/l Alcohol: 13%
Residual Sugar:	3 g/l pH: 3.4
Enologist:	Esteban Roldan
Tasting Notes:	Light blonde color with nice greenish accents, aromas of fresh peaches, flavor is youthful, fruity and balanced.
Food Pairing:	Seafood, cold cuts, white meats, oriental dishes



Wine-Cask Imports * Hudson, MA
Real Wines Made by Real People®