



BODEGA
FAMILIA FURLAN
MENDOZA-ARGENTINA



CRIANZA

TORRONTÉS / SEMILLÓN

An innovative blend combining valuable attributes of two typical grapes of the Uco Valley terroir: the complexity of Semillón from Tupungato with the aromatic intensity of Torrontés from La Consulta. This combination results in a fresh wine with vibrant acidity, along with a great sucrosity and elegance. An exceptional white blend celebrating the great diversity and richness of Mendoza's viniculture.

VARIETAL COMPOSITION

Blend of 60% Torrontés and 40% Semillón.

LOCATION

The Torrontés grapes are sourced from Tupungato and the Semillón grapes, from La Consulta, San Carlos.

HARVEST

Hand-harvested in the morning and quickly shipped to the winery.

WINEMAKING

Short maceration in pneumatic press for 4 hours followed by static clarification for 24 hours. Fermentation in stainless steel tanks at low temperature for 15 days to preserve its primary aromas and freshness. Post-fermentative foulage and extended contact on fine lees to achieve greater volume and unctuousness.

PAIRING

Fresh salads and soft cheeses.

Seafood paella, pasta with white sauce and fish with grilled vegetables.

TASTING NOTES

Bright yellow with greenish highlights.

Floral on the nose, with aromas of rose and jasmine, some citrus notes and a touch of honey.

Unctuous and elegant on the palate, with a sweet attack and a very fresh acidity lending an exceptional balance to this food-friendly white wine.