

# MIGUEL TORRES, ANDICA GEWÜRZTRAMINER BIO



## DESCRIPTION

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Beautiful yellow colour. Floral aromas and hints of honey, typical for a Gewurztraminer. Sweet, intense flavour with a nice, fresh balance.

## VINIFICATION

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Fermentation: 18 days at 16 degrees celsius. Ageing without any type of wood. Can be enjoyed immediately or kept for 5 years.

## ADDITIONAL INFORMATION

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Grape variety: Gewürztraminer  
Country: Chile  
Area: Valle de Curicó  
Color: White  
Category: Wine, Cellar remnants  
Flavor profile: Floral, Fresh, Intense  
Alcohol percentage: 13.5