

MIGUEL TORRES, ANDICA GEWÜRZTRAMINER BIO



DESCRIPTION

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

VINIFICATION

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

ADDITIONAL INFORMATION

Grape variety: Gewürztraminer
Country: Chile
Area: Valle de Curicó
Color: White
Category: Wine, Cellar remnants
Flavor profile: Floral, Fresh, Intense
Alcohol percentage: 13.50