



### WINEMAKER

Marcelo Pelleriti

### TECHNICAL DATA

Acidity  
TA: 5.80 g/L pH: 3.68  
RS 2.2 g/L  
Alcohol  
13%

# MONTEVIEJO

"FESTIVO" TORRONTÉS, VALLE DE UCO 2018

### BACKGROUND

The Pere Verge family, more than just being owners of Monte Viejo, Château Le Gay and Château La Violette, are a family devoted to making exceptional wines of terroir, power and elegance. Following the hemispheric seasons, winemaker Marcelo Pelleriti and his team are producing world class wines both in Mendoza and Bordeaux.

The land comprises 130 hectares at between 1000 and 1200 meters above sea-level in Vista Flores, Tunuyan, 120km south of Mendoza city. The land's slopes face the North and East giving them better sun exposure in the Southern Hemisphere. Ideal for high altitude grape growing.

Monte Viejo counts on a gravitational system with a double selection table for bunches and grapes. The objective is to transport the raw material without using pumps, taking care not to damage it in any part of the process.

From the harvest to the bottling—passing down through barrels for ageing—the wine moves along the natural gradient. It is only the weight of the grapes that is used to move them from above to below.

### APPELLATION

Mendoza, Argentina

### VARIETAL COMPOSITION

100% Torrontès

### WINEMAKING & VINTAGE NOTES

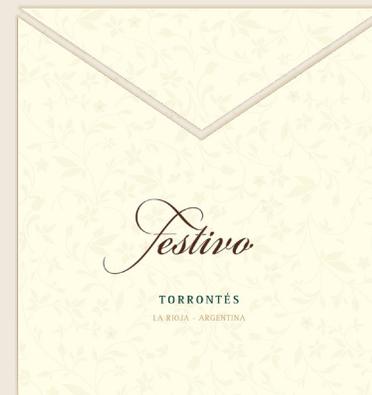
The vineyard is located in Chilecito, La Rioja, Argentina, 1,080 feet above sea level, with sandy soil combined with mica.

The grapes are hand-picked and manually-harvested, followed by double sorting of bunches and berries. Destemming is performed without squeezing the grapes to promote the development of fruit aromas. The pressing, done gently to obtain high quality must, is carried out in pneumatic presses with slight grape maceration. Alcoholic fermentation takes place at controlled temperatures, between 13 °C and 15 °C, in stainless steel tanks, with daily lees stirring to lend balance in the palate and preserve fruity aromas and freshness. The resulting wine is kept in contact with fine lees before being filtered and bottled. There is no barrel ageing.

### TASTING NOTES

A bright, translucent yellow in color, with faint greenish glints. It has floral notes and citric fruit on the nose. Its freshness is perceived on the palate. A balanced wine, fresh and fruity, with excellent varietal typicity.

Ideal as an aperitif. It works well with spicy dishes, with Asian, Peruvian, and Thai food, and with sushi.



MONTEVIEJO:  
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