



MONTEVIEJO

"PETITE FLEUR" TORRONTÉS, VALLE DE UCO 2018

BACKGROUND

The Pere Verge family, more than just being owners of Monteviejo, 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.

Monteviejo 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 on the terroir that best expresses the typical varietal of Torrontès: Cafayate, Salta, Argentina. It sits at 1,750 feet above sea level with sandy loamy soil.

The harvest is hand-picked and the clusters and berries are double-sorted to achieve the highest quality. The winemaking process is focused on preserving this wine's freshness and elegance. The use of cooling equipment enables the preservation of the subtlest and most delicate characteristics of the varietal. Fermentation is carried out gently, at controlled temperatures. There is no malolactic fermentation.

AGEING

90% of the wine is aged is fermented in tanks with no barrel ageing to preserve its varietal freshness. Only the remaining 10% is aged for six months in used French oak barrels; this increases its unctuousity and persistency on the palate.

TASTING NOTES

A bright, translucent yellow in color, with faint greenish glints. Aromas of floral notes and citric fruit, such as orange rind. On the palate it is fresh and has a balanced body. A fruity and elegant wine.

This wine is ideal as an aperitif and also pairs well with spicy dishes, Asian, Peruvian and Thai food, and sushi.



WINEMAKER

Marcelo Pelleriti

TECHNICAL DATA

Acidity
TA: 5.10 g/L pH: 3.30
RS 3.5 g/L
Alcohol
13.5%



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY SELECTIONS