



## VINO 40/40 OTRO ANDAR TORRONTES



### Vinification

The orange wine of the house:  
Fine aromas meet skin contact,  
giving unknown complexity to the  
variety.  
100% whole cluster maceration.  
Fermentation with autochthonous  
yeasts. Malolactic fermentation in  
barrels.

### Ageing

Ageing in french oak barrels for 12  
months.

### Vineyards

**Location** Ugarteche, Lujan de Cuyo.  
Property « la Sofia » on km 40 of  
the road 40.

**Year of  
plantation** 1963

**Altitude** 890 meters upon the sea level.

**Variety** Torrontes

**Soils** Sandy clay.

### Technical details

**Production** 500 bottles

**Yield** 5000 kg per hectare

**Alcohol** 13%