
WINES WITH MINIMUM
INTERVENTION

LA JIRAFÁ

NARANJO



Grapes: Torrontés 100%
Vintage: 2024
Region: Tupungato Mendoza, 1.100 meters above sea level
Climate: Continental weather
Vineyard age: 53
Driving system: Parral. Organic Management
Type of irrigation: By furrow
Soil: Sandy loam, deep. Alluvial, skeletal soils with high drainage

Harvest: in boxes of 20 kg manual. Early harvest to get more natural acidity and less alcohol.

Production: 6.000 bottles
Winery: is located in Chacras de Coria, Luján de Cuyo, Mendoza, Argentina.

Elaboration: Fermentation with whole grains to avoid oxidation. Native yeasts. Pre-fermentation maceration of 5 days to obtain more aromas. Slow fermentation at 16 °C. Post-fermentation maceration with pomace for greater extraction of polyphenols. In total 60 days of contact with skin.

Technical tasting notes:
Alcohol: 12° by vol.
Ph: 3,60
Residual sugar: 2.90 grs/l

Tasting notes:
Soft orange color. On the nose citrus aromas such as pink grapefruit, white pepper and tropical fruits. Sweet and fresh on the palate. It is a very round wine. Perfect acidity, easy to take. In Mouth sweet entrance with pleasant acidity. Medium bodied, very good structure and a long finish.

Pairing with: is great to accompany fresh fish or any starters with vegetables.-

