

*Made with traditional artistry*

FINCA DE LOS

# PA DRI LLOS



## TRIFECTA · 2016

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Varietal Composition: 40% Chenin, 40% Tocai, 20% Torrontes

Alcohol: 12,2

Oak aging: Contribution of staves in the fermentation tanks.

Residual sugar: 2,4 g/l

Ph levels: 3,45

Vineyard Location (s): Agrelo, Rivadavia, Cafayate - Argentina.

Light yellow, greenish reflections. Wine of great personality. In the nose we can perceive floral and fruity aromas, typical of the Tocai grape variety that melts into the aromas of Chenin like hazelnut, and sponge cake, a complete feast of complementary aromas of apricot, peach, mango, honey, pineapple, acacia and candied fruit. Well balanced acidity and freshness that leaves a sweet aftertaste in the mouth.

Es de color amarillo claro, reflejos verdosos. Vino de gran personalidad. En nariz se percibe aromas florales y frutales propios del tocai que se funden en los aromas del Chenin como la avellana, y bizcocho es un total festín de aromas complementarios de damasco, durazno, mango, miel, ananá, acacia, frutas confitadas... En boca encontramos equilibrada la acidez y el dulzor tenue junto a esa frescura que nos deja en final de boca.

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@padrillos