



VALLÉS CALCHAQUIES



EL ESTECO  
OLD VINES



*El Esteco Old Vines pays homage to the life and history of some of our more than 50-year-old vineyards. Living in perfect harmony with the terroir of Cafayate, in the province of Salta, these vineyards call for minimum human intervention and ultimately yield exceptional wines.... Wines that achieve a perfect balance over time. The silent witnesses to a healthy, natural evolution.*

## — TORRONTÉS —

### *Winegrowing*

Our Las Mercedes estate is home to 239 pergola-trained Torrontés vines whose origins can be traced back to more than 70 years ago and today deliver very delicate wines that stand out for their subtlety and citric crispness, perfectly balancing acidity and sweetness on the palate.

The crafting of this wine involves the careful marking and selection of each of the vines for harvesting. Once they have reached their optimal level of ripeness, the grapes are manually harvested into 18-kilo bins in the early hours of the morning, paying absolute attention to every detail along the way. They are promptly taken to the winery for winemaking. Once there, they go through a sorting line, to be followed by pressing and clarification. This grape variety calls for a very special type of fermentation: the first third part of the process involves fermenting the juice with 15% of whole berries. After this, the juice is separated from the berries, and fermentation of the juice alone ensues, using native yeasts until the end of the process. The wine is bottled unfiltered and aged in the bottle for the following 6 to 8 months.

### *Organoleptic Evaluation*

**Colour:** Light yellow with subtle greenish and steely highlights. A faint haze may be perceived from its very fine lees in suspension.

**Aroma:** Very delicate. Impressively subtle, citric aromas that combine with its mineral, floral, elegant notes.

**Palate:** Crisp and young, it is the owner of great texture, an attribute rendering this wine very easy to drink. Excellent balance between acidity and sweetness on the palate. Minerality.

### *Grape and Vineyard Origin*

- Las Mercedes Estate - Plot No. 15 - El Esteco Winery, Cafayate Valley - Province of Salta - Argentina.
- Age of the vineyard: 73 years - Year of implantation: 1945
- Trellising system: Pergola trained own-rooted vines
- Row orientation: north-south
- Average yield: 8,500 kg/ha
- Irrigation System: surface furrow irrigation. Meltwater from the mountains.
- Soil: Sandy-loam texture - poor soils
- Harvest Month: February
- Production: 3,000 l.

### *Ageing Potential*

3 years as from harvest date, providing the wine is kept in a dark, dry and cool cellar.

### *Suggestions*

Recommended serving temperature: between 10° C and 12° C. Leave open for 15 minutes before serving.

### *Chemical Analysis*

ABV: 13 %

Reducing sugars: 1,8 g/l

Total acidity: 6,75 g

pH: 3.22

