


SANTA JULIA

La Oveja Torrontés Natural

www.santajulia.com.ar



VARIETALS	100% Torrontés
VINTAGE	2025
REGION	Maipú, Mendoza, Argentina
TECHNICAL DATA	Alcohol 13% Total acidity 5.9g/l Residual Sugar 1.8g/l
APPEARANCE	Yellow of medium intensity and greenish reflections.
NOSE	It presents aromas of white fruits such as peaches, rose petal, jasmine and geraniums. At the finish, citrus aromas of lemon peel can be appreciated.
PALATE	Refreshing and bold acidity, with medium intensity and a long and citrusy finish.
VINIFICATION	Classic fermentation with indigenous yeasts and maceration for 15 days.
PAIRING	The wine's dry, aromatic profile makes it an ideal match for spicy Asian cuisine, such as Thai green curry or spicy noodles; grilled shrimp with coconut milk; fresh salads or as a refreshing standalone aperitif.
RATINGS	4.0  ★★★★
ORDER CODE	AR0097

