**CALLIA RESERVADO TORRONTES 2010**

**TASTING NOTES**
Greenish yellow, with a steely tinge. Very delicate aromas of orange peel and jasmine typical of the Torrontes variety, mingled with an exotic nose turning it into a unique wine.
An intense flavor, with the full expression of the Torrontes, and a citrus feel rendering a fresh feel, extending to the mouth the full exoticism perceived in the nose.

**VINEYARD NOTES**
Vineyards located in Tulum Valley, 650m above sea level. Vines are grown on alluvial soil with a sandy-loam texture.
Drip irrigation is used to provide the right amount of water to each plant.
The parral training system is used.
Desert climate, with a broad temperature range, contributing a high-quality bouquet to this varietal.

**VINTAGE REPORT**
Weather was normal throughout the cycle until the spring, specifically until October, when temperatures rose above the historical mean—a very warm and dry summer. Total rainfall was only 12 mm, all of which led to raw materials of premium quality from the vine health perspective.
The grapes were harvested in early March, in the cooler hours of the day, to avoid high temperatures, which could jeopardize the aromatic quality of the wine. Vineyard yield: 10,000 kg / hectare.

**WINEMAKING REPORT**
Crushing and destemming were performed immediately after the grapes were harvested, so as to preserve the excellent quality of raw materials. After crushing, there was cold skin maceration for 8 hours at 6°C. Subsequently, the skins were separated from the must through gentle pressing in the pneumatic press. The next step was the static removal of lees. To allow this varietal to express its full aromatic potential, after static removal of the lees the must was left in contact with the finer less for three days. Afterwards, alcohol fermentation took place at controlled temperatures of 16 to 17 °C for 12 days. To contribute to the fermentation process, specially selected yeasts for this variety were inoculated.

**ANALYSIS**
- Alcohol: 13.5 %
- Tartaric Acidity: 5.45 g/l
- ph: 3.2
- Sugar g/l: 5.75