



AUTOR DE VINOS  
**LORCA**  
*Fantasia*



**Each of the projects is thought to become a dream in a glass, raising the spirit to discover the fantasy that reveals each varietal. The varietal, accurately expresses the qualities of the terroir in which the grape is grown.**



(100% Torrontés)



Famatina Valley, La Rioja province, Argentina. 900 meters above sea level.



Hand picking in Bins of 400 kg. Typical vineyards. Fermentation takes place in stainless steel tanks during 10 days at temperatures between 14° to 16°. Oak is not used (only fruit).



Yellow color with greenish hues. On the nose aromas of flowers and white fruits such as ripe white peach, pineapple, banana and a subtle aroma of butter are revealed. In the mouth it has good presence, persistent and balanced acidity. It has typical soil characteristics of the Famatina Valley, which are accentuated in the mouth.



It can be paired with fish and shellfish. Excellent for a ceviche, eastern food and sauces with citrus fruit or honey.



We suggest serving between 8° and 10° C.