



NATURAL EXPRESSION

NAMPE

We are a family that is deeply rooted in the winemaking industry with over 70 years' experience.

The use of grapes from wines grown on different soil, climates and regions in Mendoza, where winters are chilly, summers are dry and warm, nights are cool, soil are rich and melt water from the Andes is used for irrigating them, allows us to obtain a high quality product both in young wines and wines with aging potential



NAMPE | TORRONTÉS

VARIETY	Torrontés 100%
HARVEST YEAR	2018
WINEMAKING	Selected grapes with fermentation at a controlled temperature.
ORIGIN	100% East Zone
TASTING NOTES	Color: Yellow with greenish glitters. Aroma: Intense floral aroma (roses and jasmine) and fruit aromas (grape and white peach). Mouth: Fresh, young, and complexly fruity. Great potential.
ALCOHOL	12,5%
PAIRING	It is an ideal aperitif and an ideal match for seafood, poultry, and all kinds of cheese.
TEMPERATURE	Serving temperature: 6-8°C.

