

BODEGA MICHANGO

CATAMARCA | ARGENTINA



ANDREATTA

NATURAL SWEET

ELABORATION:

VARIETY: Torrontés 50% -Moscatel 50%

GROWING ZONE: Sijan – Poman Valley and Province of Catamarca.

VINEYARD HEIGHT: 1000 meters.

VINEYARD AGE : 80 years.

VINEYARD PRODUCTION: 7000 kg/ha

ANNUAL PRODUCTION: 3000 bottles.

WINEMAKERS: Marcelo Moreno and Nicolas Rizza.

TASTING NOTES:

Delicate yellow color with slight Golden notes. Aromas of melon with peach and ripe apricots. When you taste it, it expresses fruity with notes of compote and jam. Excellent balance between acidity and natural sweetness.

PAIRING:

Strong cheeses; dessert prior to the traditional Sunday barbecue; after meals with family and friends.

