

# BODEGA MICHANGO

CATAMARCA | ARGENTINA



## ANDREATTA

## TORRONTÉS ROSÉ

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### ELABORATION:

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**VARIETY:** Torrontés 100%

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

**ELABORATION:** Cold maceration in Malbec pomaces for two hours.

**VINEYARD HEIGHT:** 1000 meters.

**VINEYARD AGE :** 80 years.

**VINEYARD PRODUCTION:** 7000 kg/ha

**ANNUAL PRODUCTION:** 2000 bottles.

**WINEMAKERS:** Marcelo Moreno and Nicolas Rizza.

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### TASTING NOTES:

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Of a light pink color with slight tones of ceeza and a product of unpressed Malbec marc. Fresh and floral aromas typical of Torrents that are intertwined with aromas of red fruits. When you taste it you can feel it is very lively, friendly and of a balanced and subtle acidity.

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### PAIRING:

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It's ideal to accompany it with seafood, fish, light and chopped pasta and snacks to share with friends.

