



MYTHIC

MYTHIC ESTATE

Torrontes 2023



Mythic Winery: In the Southern Hemisphere lies a viticultural Eden bathed by an ancient ridge, where pristine glacial waters filter naturally through nutrient rich earth. This unspoiled paradise is the chosen land for growing vines. It is here where our wines are born. 300 days of sun, deep roots and alluvial soils create the most ideal conditions for these Mythic Argentine wines.

Tasting notes: An aromatic wine with a tight profile, elegant tension, and beautiful citrus notes. Attractive golden color with green tones, which undoubtedly speaks of its perfect harvest timing. Citrus aromas of pink grapefruit and a floral mix. The mouth has a lovely level of acidity showcasing a modern, fresh, and unique style of Torrontes.

Winemakers: Leandro Azin and Verónica Ortego

Appellation: Valle de Cafayate

Grapes: 100% Torrontes

Soil: Alluvial soil with a deep, sandy texture

Elevation: 5,400 ft

Vine Age: 40 years old **Yield:** 2-3 tons per acre **Harvest Dates:** April

Fermentation: Hand selection of bunches. After careful destemming, the fruit ferments whole with natural yeasts. To ensure maximum aromatic expression, fermentation temperatures remain low. In barrel, the wine undergoes spontaneous malolactic fermentation and clarifies naturally after several racking operations.

Aging: 10 months in 100% French oak barrels

PH: 3.3 **RS:** 1.8 grams per liter **Alc:** 12.5% **UPC:** 8 40087 10216 3

Cafayate: Located at 5,600 ft above sea level. The high-altitude results in intense sunlight, causing grapes to develop thicker skins. The region has a desert climate with low rainfall and humidity. Additionally, the cold nights, influenced by westerly evening winds from the Andes, create a significant diurnal temperature variation, extending the growing season and contributing to the balance of the wines.

Other wines available:

MYTHIC ESTATE Malbec

