



## La Chamiza Polo Amateur Torrontés 2006



**Grape variety:** 100% Torrontés

**Harvest details:** hand-picked in the first week of March, 14 ton/HA

**Region of origin and vineyard details:** Rivadavia and San Martín, Mendoza (alluvial soil and flat irrigation)

**Vine cultivation:** vertical shoot position trellising

**Vinification:** destemmed and crushed; 100% cold skin contact before fermentation; 25 days fermentation in stainless steel tanks at 13-16°C; natural enzymes and static free run; aged 2 months in stainless steel tanks

**Colour:** Straw yellow with topaz hues

**Aroma:** Reminiscent of roses and violets with a touch of aniseed

**Palate:** Light-bodied and refreshing

**Enjoy it with:** Thai or Indian dishes

**Cellar:** up to 2 years

## La Chamiza Polo Amateur Malbec 2006



**Grape variety:** 100% Malbec

**Harvest details:** hand-picked in the last week of March, 15 ton/HA

**Region of origin and vineyard details:** Maipú, Mendoza (alluvial soil and drip irrigation)

**Vinification:** destemmed and crushed; maceration before fermentation; 25% thermoflash vinification; 10 days fermentation in stainless steel tanks at 25-29°C; natural malolactic fermentation; aged 6 months in stainless steel tanks

**Colour:** Deep ruby red with violet hues

**Aroma:** Intense mix of ripened red fruits and with notes of fresh herbs, spices and truffle

**Palate:** Good body, round and ripened tannins

**Enjoy it with:** Stew, spicy red meats and strong cheeses

**Cellar:** up to 2 years

**Stockists:** only available through independent specialists and direct mail  
(Jascots, Heritage Wine, Rodney Densem and World Wine Agencies Direct)

**RRP:** £5.95 incl VAT