

Trivento Amado Sur

MALBEC

A meticulous assemblage, with Malbec as the star, Syrah for power and spice, and Bonarda for a touch of style. Each grape is vinified separately and spends 8 months in oak barrels. The finished blend is then aged in stainless steel tanks for 6 months to allow the flavors to marry elegantly. The resulting wine is a gorgeous dark red-violet color with crimson reflections. Generous aromas of fresh red fruit combine with notes of clove, smoke, vanilla and toast. Seductive on the palate with exquisitely smooth tannins, which lead to a pleasurable and impetuous finish.

TORRONTÉS

A graceful and intriguing cuvée highlighting Torrontés, enhanced by the floral character of Viognier and the grace and body of Chardonnay. The resulting wine is a brilliant yellow color with greenish tones. Complex, floral aromas of rose and jasmine meld with a touch of citrus on the nose. Lush flavors of white peach, apricot and mild orange peel are balanced with an exquisite freshness, leading to a fruity and lasting finish.

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