

FABRE MONTMAYOU TORRONTÉS

VINTAGE	2025
REGION	Mendoza, Argentina
GRAPES	100% Torrontés
TECHNICAL	Alc. 13% / Residual sugar: 1.9 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	7798000 213041

BACKGROUND

Torrontés is Argentina's most planted white grape variety, and produces beautiful aromatic wines that pair brilliantly with asian cuisine, anything with a bit of spice.

WINEMAKING

Deleafing and green picking is performed in December. Harvest is realized manually in order not to damage the grapes. Skin maceration takes place for 8 hours, then fermentation is carried out in stainless steel tanks with selected yeast at a controlled temperature of 14-16°C.

TASTING NOTE

Delicate aromas of white flowers, lychees with a touch of lime that adds a delicious freshness to the wine.

ABOUT FABRE MONTMAYOU

Fabre Montmayou was founded in the early 1990's by owner and winemaker Hervé Joyaux Fabre. When Hervé moved to Argentina from Bordeaux in the early 1990s and he was one of the first foreigners to recognise the potential of Argentina. As a true visionary, he bought very old Malbec vineyards, planted in 1908, and built the Fabre Montmayou winery with real boutique style and essence. His style of winemaking combines Argentina's purity of fruit and clear varietal expression with the elegance and complexity which is the hallmark of Hervé's classical background. Underpinning all of this is Hervé's unshakeable belief in the local terroirs, and his determination that all his wines should express these terroirs as elegantly as possible.

