



NATURAL EXPRESSION

NAMPE

Our family has its roots in the wine industry, with more than 80 years of experience.

Our grapes come from different soils, climates and regions of mendoza. They all grow in cold winters and dry, hot summers with cool nights, in rich soils irrigated by meltwater from the andes mountains.

All this makes it possible to obtain excellent quality, both in young and aged wines.



NAMPE | TORRONTÉS

VARIETY	Torrontés 100%
VINTAGE	2020
ORIGIN	Selected grapes with fermentation at a controlled temperature.
WINEMAKING METHOD	100% East Zone
TASTING NOTES	Color: Yellow with greenish glitters. Aroma: Intense floral aroma (roses and jasmine) and fruit aromas (grape and white peach). Mouth: Fresh, young, and complexly fruity. Great potential.
ALCOHOL	13,5%
FOOD PARING	It is an ideal aperitif and an ideal match for seafood, poultry, and all kinds of cheese.
TEMPERATURE	Serving temperature: 6-8°C.