

**BAD BROTHERS BODEGA**

# Bad Brothers ToVio blend

ToVio is a unique blend of Calchaqui Valley's signature white wine, Torrontés, with Viognier, with the idea that the intensity of the former marries well with the voluptuousness of the latter...and our Viognier is the only block in the entire valley!

**Vintage 2016:** at 1,700 meters near the town of Cafayate, in the up and coming wine region of Calchaqui Valley. Torrontés is famous throughout Argentina for its floral fruit, while Viognier, harvested early, brings aromas of apricot, pear and violets, making a very complex, fresh and unique wine.

**Winemaking:** Maceration in press with dry ice for 4 hours. Long, cool fermentation--25 days at 14C. No malolactic fermentation for either varietal, and aged without oak.

**Tasting Notes:** Bad Brothers ToVio offers an excellent balance of acidity and freshness with floral overtones typical of high altitude vineyards, while also delivering a wine with a rich, expansive palate replete with flavors of stone fruit and oranges. The color is an intense yellow with hints of green-gold.

**Appellation:** Calchaqui Valley, Argentina

**Alc:** 13% by Vol



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