

SANTA JULIA

• NATURAL •
MADE WITH ORGANIC GRAPES

"We are proud of this range of wines and they are born from a way of thinking and doing that we have in the family, always looking for identity, quality, love, and respect for our land. Their names are born from our inspiration on this earth.

La Oveja was a lamb that my children raised in a pandemic." - JULIA ZUCCARDI



UPC: 0 89832 92204 9
12pk / 750mL

LA OVEJA

2025

NATURAL WINE. Santa Julia Torrontés Natural is the first Organic and Natural White wine from Bodega Santa Julia and reflects our mission to develop wines in an organic and sustainable way, coexisting with the environment instead of attacking it. It represents the maximum expression of the variety and its surroundings. Allowing us to enjoy its potential in a more natural way.

VARIETAL 100% Torrontés
(100% ORGANIC)

ORIGIN
Maipú - Mendoza, Argentina

HARVEST Handpicked.

VINIFICATION Classic fermentation with indigenous yeasts and maceration for 15 days. Natural Wines are those that have as little human intervention as possible from the vineyard to its production. Sulfites are not added. Natural yeasts are used, and the wine is bottled unfiltered.

TECHNICAL DATA

Alcohol: 13.4%
Total Acidity: 6.25 g/l
Sugar: 2.0 g/l

TASTING NOTES

COLOR Yellow of medium intensity and greenish reflections.

AROMA Stands out for its muscat aromas. It presents aromas of white fruits such as peaches, rose petals, jasmine and geraniums. At the finish, citrus aromas of lemon peel can be appreciated.

FLAVOR Refreshing and bold acidity, with medium intensity and a long and citrusy finish.

*WITHOUT ADDED
SULFITES



Product of organic agriculture.
Certified organic by LETIS S.A.

