

FLORA NARANJO

Terroir: Los Arboles, Tunuyán, Uco Valley

Altitude: 4000' elevation

Varietal: 100% Chardonnay

Vinification: Early harvest, skin maceration for 12 days. Draining liquid in order to separate it from the skins right before the end of the alcoholic fermentation.

Aging: 2 years in used white wine French oak barrels, until achieving orange color due to oxidation. Afterwards removing 50% of the initial volume, we replace it with the new vintage, starting the “solera” process of blending vintages inspired in Jerez wines. This is done in order to achieve each year a blend of vintages with oxidative aging.

Tasting Notes: Bright lemon color, citric fruit aromas alongside herbal grass, fennel and flint. Saline with a crisp acidity on the palate.

Production: 780 bottles

Alcohol: 11,5%



Our Passion for innovation has no limits, we present Flora, the first Orange Wine of Bodega Teho. A first wine that presents the new brand that we have been working within Zaha in order to please all the wine lovers out there, eager to discover new sensations.

Flora, the flower deity,

Flora represents the eternal rebirth of life's energy. Flowers, seeds, gardens and honey are her spring gifts.

This way we celebrate the arrival of spring, the budding of the first flowers in our vines, that will evolve into fruit and later on wine...

In Flora's kingdom it is spring all year long.