



90 POINTS

The Wine Advocate, October 2012

VINTAGE NV

VARIETAL COMPOSITION

80% Chardonnay, 20%
Torrontés

AVG. VINEYARD ELEVATION

3,400 feet

AVG. AGE OF VINES 40 years

ALCOHOL 12.6%

CASES IMPORTED 2,000

SUGGESTED RETAIL PRICE \$16

UPC 835603001884

REGINATO

SPARKLING TORRONTÉS/CHARDONNAY NV

An intensely aromatic wine from a unique fusion of new and old world varietals.

WINERY BACKGROUND: As Argentina's most revered sparkling wine producer, the father-son Reginato team makes some of the world's only sparkling wines with classic Argentine varietals. Unlike other "factory" sparkling wine producers in Mendoza, Pepe and his father José personally manage the whole process themselves from grape to bottle. They manage the vineyards, select the grapes, harvest at the optimal time, make the base wine, and then do secondary fermentation at their own winery.

From Rosé of Malbec to Torrontés-Chardonnay, the Reginatos go outside the box of traditional sparkling varietals to find an Argentine twist to the French classics. They produce both Charmat and "Metodo Tradicional" (Champenoise) sparkling wines.

VINEYARD & WINEMAKING DETAILS: Produced by Charmat method.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Torrontés and Chardonnay are not common bedfellows, but when you want a crisp, refreshing sparkling wine that promises never to be boring, then this is the pair you want. Chardonnay gives this wine satisfying body and richness, and the Torrontés adds its signature tangerine and floral aromas and flavors. Crack this open with a dozen dancing friends, with your parents over a plate of cheese, or just sip it quietly on your porch. Pairs well with sashimi, sushi, spinach quiche and empanadas.



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