

HERMANOS

TORRONTES 2016

Argentina's most compelling Torrontés. Floral aromatics are followed by crisp, unoaked fruit and a dry finish. A staple to have year-round in the fridge for sipping, sushi, and cheese.

WINERY BACKGROUND: Grown in northern Argentina's extreme region of Salta, Hermanos wines express the unique characteristics of the high desert with approachable flavors and unbeatable value. Hermanos vines are nourished by the ultra-pure water that percolates from the Andes mountains that tower above the vineyards. The consistent and extreme solar intensity above 6,000-foot altitude gives the wines intense aromas and soft tannins.

The Domingo brothers, or "hermanos," form a team of a second-generation winemaker (Rafael), a viticulturist (Osvaldo), and a businessman (Gabriel, who is also a goat cheese maker). Their family was instrumental in pioneering the Cafayate Valley of Salta, often having to build their own roads and gravity-fed reservoirs in order to grow vines in their ideal terroirs.

VINEYARD & WINEMAKING DETAILS: The vineyards are located in Valle de Cafayate (Salta), and the grapes are hand-harvested.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: This refreshing Torrontes is a pale yellow with shades of green, with a delicate fruity aroma and a note of freshly mown grass. Lively and citrusy, we suggest chilling in the fridge before serving, then sipping it with friends. Pairs well with mild cheeses and simple seafood dishes.



89 POINTS

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VARIETAL COMPOSITION

100% Torrontes

AVG. VINEYARD ELEVATION

5,576 feet

AVG. AGE OF VINES 30 years

ALCOHOL 13.9%

CASES IMPORTED 4,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002096



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