

20  
25AREYNA  
Torrontés

CATEGORY: Outstanding BTG

**Pack Size:** 12/750ml**UPC:** 835603003192**OVERVIEW**

A fresh and aromatic white wine sourced from the 'Grand Cru' terroir for Torrontes in Argentina, the high elevation desert of Cafayate, Salta.

**VINTAGE**

**RAINFALL:** 11.4 inches/year. Higher than average (6.7 in)

**BLOOM:** November

**WEATHER:** Semi-arid

**HARVEST:** February

**GRAPES:** Average Brix 21

**SITE**

Pergola style vineyard.

**ELEVATION:** 5400 ft.

**SOILS:** Soil predominantly alluvial with deep sandy texture

**VINES:** 1600 plants/ha | Average age of vines: 47 years

**YIELDS:** 10 tons per hectare

**100% Torrontés****Cafayate, Salta, Argentina****13.1% Alc. by Vol.****Press scores coming soon****TASTING NOTES**

Aromatic with a tight profile, elegant tension and beautiful citrus notes. Attractive golden color with green tones, which undoubtedly speaks of its perfect harvest timing. Citrus aromas of pink grapefruit and a floral mix. The mouth has a lovely level of acidity showcasing a modern, fresh and unique style of Torrontes.

**PAIRING SUGGESTIONS**

The citrus notes of this Torrontes pair perfectly with seafood dishes such as spicy curried shrimp or salmon ceviche. Also try paired with aged hard cheeses such as Manchego.

**WINEMAKING & TECHNICAL DATA**

**FERMENTATION:** Alcoholic fermentation for 25 days at 55.4°F to 59°F. Used of selected yeast.

**AGING:** No aging to preserve the freshness.

**PH:** 3.42 | **TA:** 5.85