

20
25AREYNA
Torrontés

W 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