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25

# AREYNA 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 17th, 2024  
**WEATHER:** Semi-arid  
**HARVEST:** February 18th, 2025  
**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: 48 years  
**YIELDS:** 10 tons per hectare

**100% Torrontés**

**Cafayate, Salta, Argentina**

**12.5% 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:** 3.35 | **TA:** 5.8

**BOTTLING DATE:** July 2025