

20
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 Torrortes 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.



90 pts - Vinous



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 Torrortes.

PAIRING SUGGESTIONS

The citrus notes of this Torrortes 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