

20
25AREYNA
Torrontes

🍷 CATEGORY: Crisp & Refreshing Whites



Pack Size: 12/750ml
UPC: 835603003192
Alc: 12.5%

[LEARN MORE ABOUT THE BRAND](#)

OVERVIEW

ABOUT THE WINE

Areyna Torrontés is a floral, vibrant expression of Argentina's flagship white grape. It is hand harvested from pergola-trained vines in the high-altitude desert of Cafayate, Salta, widely regarded as Torrontés' "Grand Cru" terroir.

WINERY BACKGROUND

Areyna wines are made with one intention: find the vineyard blocks with the freshest, purest fruit expression, and bottle them. Areyna reds are harvested from estate vineyards in Lujan de Cuyo and the Torrontes is sourced from its ideal terroir of high elevation desert in Cafayate, Salta. Each wine defines the intersection of purity and quality.

VINTAGE

HARVEST: February 18

VINTAGE NOTE: After a warm and windy 2024, 2025 was more balanced in its harvest rollout, with wines showing bright, structured, and with high-acid character.

SITE

Cafayate, Salta

Harvested from the same vineyard site each vintage, this wine is made from the Torrontés Riojano clone known for its brighter, more vibrant expression compared to Mendocino.

ELEVATION: 5,400 ft.

AVERAGE AGE OF VINES: 48 years

SOILS: Cafayate's lean, sandy soils act as natural pruning shears on Torrontés — limiting vigor so the vine channels energy into high quality grapes rather than sheer volume.

KEY FACTS

- **Certified Sustainable (BdA)**
- **Vegan**
- **Female-Led Winery**



PRESS

90pts - Vinous



TASTING NOTES

"Restrained and varietal, it shows citrus notes, light herbal tones, a touch of cucumber and a hint of jasmine. Attractive and fresh, it is intense on the palate, with elevated acidity and a citrus-edged finish. A modern, well-controlled take on Torrontés." - Vinous

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

VARIETAL COMPOSITION: 100% Torrontes

AGING: 3 months on fine lees

FERMENTATION: Cluster sorting, whole-cluster pressed. Cool fermentation in stainless steel. No malolactic (preserves acidity, freshness).