



DESDE 1831

SALTA PROVINCE – ARGENTINA



TORRONTÉS 2011

Torrontés is the signature white wine from Argentina. It dates from the first vineyards planted in the early 1800's. Its origin has been the subject of much speculation for the last 100 years. One prevailing theory suggested it was a raisin variety brought by the Spanish Conquistadors, but in 2004 an Argentine graduate student determined through DNA analysis that it is a cross between the Mission wine grapes of Galicia, Spain and Muscat of Alexandria. Today, the variety enjoys high popularity with viticulturists, wineries and consumers in Argentina and is beginning to be exported internationally, with good reason. It makes a light, refreshing white wine with Muscat tones redolent of jasmine and orange blossoms. It is excellent as an aperitif, summer wine, or with light first courses.

WINEMAKING

Grapes from 30 to 60 year old vines were harvested at optimal maturity and passed over the sorting table. Fermentation was slow, produced by selected yeasts, at low temperatures. The wine was aged in stainless steel tanks for three months, two months in bottle.

WINEMAKER COMMENTS

This wine has a very delicate straw color. Aromas of fresh flowers, kiwi and jasmine with citrus notes of lime and grapefruit are followed by flavors of roses, nectarine and orange zest. On the palate, there is a floral entry that is delicate, soft and coating leading to an elegant, persistent finish. Complex and graceful, this is a wonderful match for delicate fish and shellfish, Nicoise salad, polenta and Asian fusion cuisine.

Randle Johnson, Director of Winemaking

Blend	100% Torrontés
Alcohol	13.5%
Acidity	5.1 g/l
Altitude	5,500 to 7,300 feet
Bottled	August 2011
Vineyard	Harvested from La Finca Brava in Cafayate

