



Estate Torrontés

Country:	Argentina	Region:	Salta
Type:	White	Varietal:	Torrontes
Format:	6 x 750ml		

BC	AB	SK	MB
+915363	+915363		+25460
Speculative	Open		MBLL

TASTING NOTES

Colour:	Gold with straw edges.
Aroma:	Floral notes prevail such as jasmine mixed with white peach notes.
Taste:	Fresh and elegant with touches of apricot, peach and citrus. Fresh acidity without any sharp edges and a beautiful mineral finish.
Food:	A wonderful match for delicate fish and shellfish, Nicoise salad, polenta and Asian fusion cuisine.

AWARDS & ACCOLADES

2023 ~ 92 Points. "Attractive tropical character here with mango, apricot, peach pit, honeysuckle and spice. Medium-bodied, textured and tense with vivid fruit character and a tannin presence. Very attractive. Drink now. Screw cap." - James Suckling, Mar/2024

2023 ~ 92 Points. "Fragrant and vibrant, showing classic aromas of white fruits and flowers on the nose. Citrusy palate, with a persistent finish." - Decanter World Wine Awards 2024

2023 ~ 91 Points. "The 2023 Torrontés Colomé Estate, from Cafayate and Molinos in the Calchaquí Valley, is a floral white wine with a yellow hue. It features notes of jasmine and rose, with a hint of lime. Rich and refreshing, it has a subtle fizziness and a vibrant, crisp mouthfeel. This is a contemporary Torrontés from the Calchaquí Valley." - Antonio Galloni's Vinous, Nov/2023

2023 ~ 90 Points. "This version is subtly floral, with hints of geranium and dried rose hip on a smooth-textured palate of mandarin orange and dried pineapple, with just enough acidity to pick up the flavors and carry them onto the finish around a lingering note of candied lemon peel. Drink now. 10,500 cases made, 3,000 cases imported." - Aaron Romano - Wine Spectator, Oct/2024

OTHER INFO

Torrontes 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. Vegan.



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