

# ARGENTINE TORRONTES

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Torrantes is a unique white grape variety which Argentine has claimed as its own. The Torrantes grape was introduced from La Rioja in Spain.

It is now known in Argentina by three names, Torrantes Riojano, Torrantes San Juanino and Torrantes Mendocino.

The Torrantes Riojano is grown in Salta and Riojo provinces and is considered by Argentineans to produce the finest wines. The perfumed berries produced are large loose clusters, white-yellow gold in colour.

Described often as an exasperated Traminer, Muscat or just very weird and exciting. Torrantes typically releases aromas of red roses, citrus blossoms or orange peel and notes of jasmine above a base of citrus toasted almonds. These wines generally have a full mouth feel with fresh fruit and lively acidity on the pallet.

Although best drunk young and fresh with spicy food or white meats, however its strong structure does enable medium term cellaring.

The Torrantes grape requires a great deal of sun during the ripening months due to the large berry size of this variety. Torrantes also generally produces higher quality fruit in dry soils with low humidity and rainfall.

In the winery the usual method for production of high quality Torrantes is to de-stem only, and to only use the free run juice. However some producers do crush the fruit and blend with a small amount of press wine.

Fermentation usually takes place in closed stainless steel tanks or open tanks with a proportion of the wine spending time in oak for a short period.