



Description:

Torrontes is a pale yellow wine of pleasing fruit intensity both in the nose and on the palate. Well-integrated scents of grapefruit, orange blossom and apple are apparent. On the palate, one immediately enjoys the crisp, refreshing mouthfeel with flavors similar to the aromas and a clean, bright and persistent finish.

Winemaker's Notes:

Valentin Bianchi's Torrontes grapes come from the Estate's Dona Elsa Vineyards, which is situated in Rama Caida, San Rafael, Mendoza, at around 2,500 feet above sea level. This is one of the coolest areas in San Rafael. Hand-picked and twice sorted by hand, the Torrontes grapes are crushed via pneumatic pressing and fermented over two weeks at controlled temperatures of 59 degrees Fahrenheit in stainless steel tanks. Stabilization, filtration and bottling under inert gas preserves all the wine's characteristics.

Interesting Fact:

All Elsa wines are single-vineyard, from the family's original vineyards holdings, where Dona Elsa (the late grandmother of the current Bianchi owners) lived in her first "casa," which still sits among the vineyards.

Serving Hints:

Best served slightly chilled with salads or grilled fish.

PRODUCER: Valentin Bianchi S.A.

COUNTRY: Argentina

REGION: San Rafael, Mendoza

GRAPE VARIETY: 100% Torrontes

RESIDUAL SUGAR: 3.63 g/l **TOTAL ACIDITY**: 6.63 g/l **pH**: 3.10

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Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
12	750	13.0%	37.47	12.72	9.29	11.85	4X14	89991100082-3

