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ELSA

BIANCHI

TORRONTES

2 O I 2 PRODUCT OF ARGENTINA Elsa Torrontes is a pale, yellow wine with bright highlights. Young and delicate aromas show a pleasant degree of intensity and interesting complexity with well-integrated notes of grapefruit, orange and apple blossom. They are also evident on the palate, where a crisp, refreshing mouthfeel and balanced acidity that gives the wine its freshness and lingering taste sensations. In this region, Torrontes manages to develop an aromatic and gustatory intensity of good quality, making it somewhat different than in other parts of Argentina.

## Winemaker's Notes:

Valentin Bianchi's Torrontes grapes come from vineyards located in San Rafael, Mendoza, at around 750 meters above sea level. The land is a calcareous, arenaceous composition, of alluvial origins. Hand-picked and twice sorted by hand, the Torrontes grapes are crushed via pneumatic pressing and fermented for 15 days at controlled temperatures between 14-16 degrees Celsius in stainless steel tanks. Stabilization, filtration and bottling under inert gas preserves all the wine's characteristics. It spends three months in bottle in the winery before shipping.

## **Interesting Facts:**

The Elsa wines are named after Dona Elsa, the late grandmother of the current Bianchi owners. Her first "casa," still sits among the vineyards that also bear her name.

## **Serving Hints:**

This is a great pairing with semi soft cheeses, rich grilled fish, creamy pastas and roasted vegetables.

**PRODUCER:** Valentin Bianchi S.A.

**COUNTRY**: Argentina

REGION: San Rafael, Mendoza

**GRAPE VARIETY**: 100% Torrontes

ALCOHOL %: 10.8 %
RESIDUAL SUGAR: 5.32 g/l
TOTAL ACIDITY: 6.20 g/l
pH: 3.10

## QUINTESSENTIAL

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Pack	Size	Lbs	L	W	Н	Pallet	UPC	SCC
12	750	37.47	12.72	9.29	11.85	4x14	89991100082-3	1089991100082-0