



Description:

The 2012 Elsa Bianchi Torrontes has a complex nose and fruity palate. The wine has well-integrated scents of grapefruit, spice, 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 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 2500 ft. 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 and fermented over ten days at controlled temperatures of 59°F in stainless steel tanks.

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: 5 g/l **TOTAL ACIDITY**: 5.7 g/l **pH**: 3.25

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Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
12	750	13.4%	37.47	12.72	9.29	11.85	4X14	89991100082-3

