

ELSA TORRONTÉS 2023

Cafayate, Salta

B O D E G A S
BIANCHI
DESDE 1928



TASTING NOTES: Lovely greenish color with slight golden hues. It is a young, single-vineyard wine and expresses all the freshness that is typical of this varietal, with delicate aromas of citrus and flowers such as jasmine in full bloom. The palate begins fresh and robust. With balanced, enduring acidity, this harmonious wine lets one perceive the aromas found on the nose.

VITICULTURE: The grapes used in the production of Elsa Bianchi Torrontés come from vineyards in Cafayate, Salta. This is a place where the Torrontés grape expresses itself at its fullest. These vineyards in Cafayate are located at an approximate altitude of 5570 feet. They have sandy textured soils, and are of alluvial origin. The vine-training system utilized for these vines is high trellis.

VINIFICATION: Hand-picked and twice sorted by hand, the Torrontes grapes are crushed via pneumatic pressing (through a cold-water exchange to lower its temperature). The must thus obtained is placed in stainless-steel tanks at 46°F. Selected yeasts are introduced maintaining a fermentation temperature of 59°F. It spends three months in the bottle at the winery before shipping.

INTERESTING FACT: Elsa Bianchi wines are named after Dona Elsa, the late grandmother of the current Bianchi owners, who started the winery with her husband. Her first home, a small “Casa” still sits among the vineyards that also bear her name.

FAMILY: One dream. One family legacy. Two terroirs. Since 1928, these three pillars have been the lasting values that have guided Argentina’s Bodegas Bianchi for four generations. This family-owned winery is situated in the sub-regions of both the Uco Valley and San Rafael.

PRODUCER: Bodegas Bianchi

REGION: Cafayate, Salta, Argentina

GRAPE(S): 100% Torrontés

SKU: EBTR237

ALCOHOL: 13.4%

TOTAL ACIDITY: 6.40 G/L

RESIDUAL SUGAR: 1.3 G/L

pH: 3.35