

VIENTO SUR



Torrontés

The Cafayate location, placed in the Calchaquies Valleys, in The Andes mountains, shows unique worldwide characteristics for growing Torrontés grapes with maximum expression. The perfect weather conditions increase the typical floral grape variety profile, still maintaining a nice fresh mouth tasting due to the altitude and the soil of this terroir.

Winemaking

100% Torrontés.

A grape unique of Argentina.

Hand harvested grapes. Fermented in stainless steel vessels at 12 to 14°C to capture all the peculiar variety's aromas and flavors.

Tasting Notes

Clean, clear and bright greenish color with yellow shine, typical of the Torrontés grapes. Medium to high intense nose dominated by an impressive sweet floral bouquet, mostly orange blossom, white and pink roses combined with notes of mature peaches and pineapple fruit. Very nice acidity and slightly spicy in the mouth, with an extremely pleasing finish. Service: 10° - 12° C.

Food Affinities

Perfect match for spicy food or mild, medium flavored cheeses, salads with cucumber or orange, apple and mango. Great with any sort of white fish, grilled, backed or dressed with lemon or garlic. Taste it at a warmer temperature, 16°C, as an ideal match for a nice slice of lemon pie.