

ave torrontés

ave
salta, argentina

The grapes are harvested from high altitude vineyards in Cafayate, Salta. A region highly regarded for the Torrонтés grape. The grapes stay in contact with the skins for 2 hours at 8°C. The wine is fermented for 15 days at 13°C in temperature controlled stainless steel vats.

grape varieties:

Torrонтés

altitude:

1750m A.S.L.

alcohol:

12.80%

tasting notes:

This Torrонтés is straw-yellow in color with greenish hues. It is a highly aromatic wine with primary scents of jasmine, daisy and hints of white fruit, like pear and apple. On the palate it presents the same floral and fruit characteristics as the bouquet which together with balanced acidity give this delicate wine a wonderful freshness making it a great aperitif wine. This wine is fantastic on its own or with food.



The Wine Advocate

2007 Torrонтés

88 points

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