



**91 POINTS**

*James Suckling, April 2020*

**VINTAGE** 2019

**VARIETAL COMPOSITION**

100% Torrontes

**AVG. VINEYARD ELEVATION**

5,400 feet

**AVG. AGE OF VINES** 42 years

**ALCOHOL** 13.2%

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603003192

# AREYNA

## TORRONTES 2019

**A fresh and aromatic white wine sourced from the 'Grand Cru' terroir for Torrontes in Argentina, the high elevation desert of Cafayate, Salta.**

**WINERY BACKGROUND:** Take Time For Yourself. Areyna wines are the perfect every night wine with a fresh, approachable style you'll want to return to night after night.

Made by sourcing the highest-quality fruit for each varietal, the Areyna Malbec and Cabernet Sauvignon are harvested from estate vineyard blocks in Lujan de Cuyo and the Torrontes is sourced from vineyards in the high elevation desert of Cafayate, Salta. With every sip, the winemaking and viticulture team strives to transport you to the time and place where the fruit was sourced.

**VINEYARD & WINEMAKING DETAILS:** The pergola style vineyard is located in Cafayate (Salta). The climate is semi-arid with soil predominantly alluvial with deep sandy texture.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Aromatic with a tight profile, elegant tension and beautiful citrus notes. Attractive golden color with green tones, which undoubtedly speaks of its perfect harvest timing. Citrus aromas of pink grapefruit and a floral mix. The mouth has a lovely level of acidity showcasing a modern, fresh and unique style of Torrontes. The citrus notes of this Torrontes pair perfectly with seafood dishes such as spicy curried shrimp or salmon ceviche. Also try paired with aged hard cheeses such as Manchego.



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