

Colomé TORRONTÉS 2006

AT THE END OF THE WORLD IS THE BEGINNING OF A NEW WINE JOURNEY □ EN EL FIN DEL MUNDO... SE HALLA EL COMIENZO DE UN VIAJE VINÍCOLA



Torrontés is the signature white wine from Argentina. It dates from the first vineyards planted in the county from the early 1800's. Its origin has been the subject of much speculation for the last 100 years. One prevailing theory suggested it was a raisin variety brought by the Spanish Conquistadors, but in 2004 an Argentine graduate student determined the parents using DNA analysis: it was a cross between the "Mission" wine grapes of Galicia and Muscat of Alexandria. Today, the variety enjoys high popularity with vineyards, wineries and consumers in Argentina and is beginning to be exported internationally, with good reason. It makes a light, clear, refreshing white wine with Muscat tones redolent of jasmine and orange blossoms. It is excellent as an aperitif, summer wine, or with light first courses.

WINEMAKING

Grapes were harvested at optimal maturity and passed over the sorting table. They were gently pressed and fermented in a stainless steel tank at 50 degrees F° for approximately two weeks using selected yeast strains.

WINEMAKER COMMENTS

The color is a brilliant, yellow gold, typical of Torrontés. The aroma is fresh, with flowery notes of honeysuckle and roses, with nuances of lemon and orange. Apricots with citrus flavors follows, revealing a rich mid-palate. This is a well balanced wine, with intense flavors and a crisp finish. Drink over the next two years.

Blend	100% Torrontés
Alcohol	13%
Total Acid	.55 g/100mL
pH	3.70
Altitude	6,000-8,000 Ft.
Bottling	July 2006, to retain delicate fresh fruit aromas
Vineyard	Grapes were harvested March 20 to April 15, 2006 from estate vineyards and growers, with yields about 2.5 tons/acre.

