

# Colomé

TORRONTÉS  
2007

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 country 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, 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 from 30 to 60 year old vines were harvested at optimal maturity and passed over the sorting table. They were gently pressed and fermented in a stainless steel tank at 50 °F for approximately two weeks using selected yeast strains. The wine was aged in stainless steel tanks for 3 months; 2 months in the bottle.

## WINEMAKER COMMENTS

The color is a brilliant, deep yellow, very typical of Torrontés. The aroma is fresh and clean, with orange blossom, jasmine and honeysuckle prominent. Tropical flavors follow including guava and mango, with citrus and apricot notes. The palate is round, succulent and coating, with a crisp and refreshing finish. While making a very forward and floral aromatic statement, this wine is well balanced and highly nuanced with a myriad of more subtle flavors that open with airing in the glass over the course of a meal. This wine pairs well with seafood, shellfish, Japanese, Thai, and other Asian fusion dishes. Enjoy over the next 2 years.

*Randle Johnson*

Randle Johnson, Director of Winemaking

Blend	100% Torrontés
Alcohol	14.1%
Altitude	5,600-8,500 Ft.
Bottling	August 2007
Vineyard	Grapes were harvested March 5 to April 25, 2007 from Estate Vineyards and from growers representing several microclimates in the Calchaqui Valley.

