

Grape Bio: Torrontés

Color: White

Aromas: Strong - peach and apricot

Feel: Moderate acidity, smooth texture

Whereabouts: Argentina. The Salta region in northwest Argentina is particularly noted for its Torrontés as the grape thrives in cold dry, windswept conditions.

The provinces of Argentina that grow the most Torrontés: Torrontés Riojano is most widely grown in La Rioja (red) and Salta (orange). Torrontés Sanjuanino is most widely grown in the San Juan province (yellow) while Torrontés Mendocino is most widely grown in the Rio Negro province (blue).

Quantity: 33,000 acres in Argentina

Style: According to wine expert Jancis Robinson, Torrontés can be high quality but its success is dependent on the skill of the winemaking process, particularly in maintaining suitable acid levels to balance the wine.

History: DNA profiling has shown that the different Torrontés are genetically closely related but distinct grape varieties, and that Torrontés Riojano and Torrontés Sanjuanino are separate crossings of Mission and Muscat of Alexandria. Torrontés Mendocino was found to probably be a crossing of Muscat of Alexandria and another, so far unidentified grape variety.

Aliases: Torrontés Riojano is also known as Malvasia, Torrontel, and Torrontel Riojano.

Torrontés Sanjuanino is also known as Moscatel Romano, Moscatel Sanjuanino, and Torrontel.

Torrontés Mendocino is also known as Chichera, Loca Blanca, Palet, Torrontel, Uva Chichera and Torrontés Mendocino.



VINE CONNECTIONS
Authentically Argentine ► Uniquely Ginjo ► Consistently Impressive

One Harbor Drive, Suite 112
Sausalito, CA 94965

p. 415-332-8466
f. 415-332-8668

info@vineconnections.com
www.vineconnections.com