

Alamos

Torrontes 2023



WHITE
STILL WINE



ARGENTINA



SALTA



SUITABLE
FOR VEGANS

TASTING NOTE

Bright and expressive, featuring bold floral notes of jasmine and orange blossom, complemented by fresh citrus zest, peach and white fruit. Fresh and vibrant on the palate with a pleasant, fruit-forward profile showcasing citrus, ripe peach and subtle melon balanced by a clean, refreshing acidity. Crisp, clean and lingering finish.

VITICULTURE

Alamos grapes are grown at the foothills of the Andes Mountains at elevations of 3,000 to 5,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from mountain snowmelt translate to rich wines with intense flavour characteristics.

VINIFICATION

Must is cold-settled and racked fresh from the press. No malolactic fermentation. Regular lees-stirring during fermentation and aging. 15–18-day fermentation. Average Fermentation Temperature: 14-16°C. No oak ageing.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Torrontés (100%)
CLOSURE	Screw cap
SKU CODE	M7956123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Argentina
REGION	Salta
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.25
TOTAL ACIDITY	5.89g/l Tartaric
RESIDUAL SUGAR	2g/l
SKU	M7956123