

PIATTELLI



RESERVE TORRONTÉS 2014

Cafayate Valley, Salta, Argentina

Piattelli Torrontés comes from the Torrontés Riojano grape, a crisp and complex grape considered the best of the sub-varietals. Grown at 5,890 feet elevation, where extreme thermal amplitudes produce grapes bursting with flavor. Piattelli Torrontés is an elegant rendition of this varietal showcasing the freshness and floral qualities this wine is known for, moderated lightly with oak. The 2014 season was hot and dry with only about 120mm of rain, half the typical precipitation. The grapes were of excellent quality, which made for a delicious wine. Crushed gently in our gravity-flow winery and fermented at 55.4°F, the juice was kept free from harsh flavors throughout the winemaking process. Delicious paired with spicy foods.

- Grapes were hand-picked and sorted
- Crushed, then cooled to enhance aromatic qualities
- Lees stirred for 30 days
- Wines were clarified, bottled, and aged for 4 months
- 20% aged for 2 months in small, first-use French oak barrels.

ANALYTICAL DATA:

13.8%	ALCOHOL	3.40	pH
2.05 g/L	RESIDUAL SUGAR	4,100	CASES
5.62 g/L	TOTAL ACIDITY		

TASTING NOTES: A refreshing, fragrant wine, the color of yellow topaz. This Torrontés bursts with tropical aromas of pineapple, peach and orange blossom. Aromatic notes resonate in the mouth with fresh apricot and lychee and a hint of orange zest. Acidity is well-balanced in the mouth with a citrusy medium finish.

89PTS
WINE ADVOCATE
2013

89PTS
INTERNATIONAL WINE CELLAR
2010

90PTS
ROBERT PARKER
2009

**HIGHEST RATED
TORRONTÉS**
Wine Spectator 2009

88PTS
Wine Spectator 2009

