

Magna Montis

2024

SKIN CONTACT TORRONTÉS

Valle de Uco - Argentina

NATURAL

Stats

Grapes: 100% Torrontés
Vineyard: La Arboleda (Tupungato)
Vine Age: 46-years-old
Soil Type: Sandy with a presence of silt
Viticulture: Sustainable (pergola system)
Fermentation: Native — stainless-steel
Skin Contact: 1 month
Aging: 4 months in concrete egg
Alcohol: 13.4%
pH: 3.6
Total Acidity: 4.93 g/L
Total SO2: 66 ppm
Total Production: 167 cases
UPC: 0724751034151

About

Martin made this Torrontés with the intention of showing a different face of the variety. First, the skin contact adds a twist that is not often seen with this variety, and second, this is a particular clone of Torrontés that delivers more citrus than floral aromas like one would find in the traditional Torrontés clone. Plus, the concrete aging leads to a more a texture but still fruity palate. The grapes for this wine were sourced from the same vineyard as the 'Bonjolais' (La Arboleda) in Tupungato. The vines are trained in a high-wire pergola system, which keeps the grapes cool and out of too much direct sunlight in the intense Andean climate.

The grapes were hand harvested and then placed in a stainless-steel tank for spontaneous skin-contact fermentation. After one month, the wine was pressed off the skins and was sent to a concrete egg for four months of aging. It was bottled unfined and unfiltered and with a small dosage of sulfur.

Tasting Notes

This skin-contact Torrontés leads with grapefruit peel and white flowers, backed by zippy acidity and a touch of grip. Concrete aging keeps it clean and focused, letting the skins add texture and depth without muting the citrusy lift.