



Magna Montis

2023

SKIN CONTACT TORRONTÉS

Valle de Uco - Argentina



NATURAL



VEGAN

Stats

Grapes: 100% Torrontés

Vineyard: La Arboleda (Tupungato)

Vine Age: 45-years-old

Soil Type: Sandy with a presence of silt

Viticulture: Sustainable (pergola system)

Fermentation: Native — concrete egg (30% skin contact)

Skin Contact: 15 days (30%)

Aging: 5 months in concrete (50% with the skin contact batch), amphora (25%), and new oak (25%)

Alcohol: 13.4%

pH: 3.71

Total Acidity: 4.85 g/L

Total SO2: 70 ppm

Total Production: 100 cases

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 variety of aging vessels leads to a more a more complex mouthfeel. The fruit for this wine was 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 concrete egg for spontaneous fermentation. Thirty percent of the lot remained there on its skins for five months of aging. Half of the remainder went to amphora and the last 25% went to new oak. The skin-contact lot was pressed after 5 months and the batches were then blended in tank before bottling. The wine is unfined and unfiltered and has just a dash of sulfur.

Tasting Notes

Aromas of citrus peel and white flowers lead the way. Balanced acidity and a textured mouthfeel characterize the palate, with citrus flavors lingering and subtle oak nuances. Prolonged skin contact adds complexity.