



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: 5 months (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 placed in a concrete egg for spontaneous fermentation, which lasted 15 days. Fifty percent of wine remained there with about 30% seeing skin contact 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.