NOMADE

TORRONTES 2020

CAFAYATE, CALCHAQUI VALLEYS - SALTA

Torrontes is a unique aromatic white variety born in Argentina 400 years ago.

This wine grapes were harvest from a 25-year-old vineyard at 5,445 feet / 1,650 meters a.s.l. located in Cafayate, province of Salta, Argentina.



"Wines with a sense of place and adventure"

ALTITUDE

Cafayate is one of the highest places in the world that is suitable for viticulture. Sits at 5600ft (1700m) above sea level, besides the Andes mountains at a latitude of 26°S (which it shares with the Kalahari desert in Africa).

This high altitude is what defines the terroir of the region, making it suitable for viticulture despite its close proximity to the equator. The impresive high altitude means the sunlight that Cafayate receives causes the grapes to develop thicker skins.

SOIL

Consisting mostly of free-draining sandy loam, with some more-pebbly pockets. These dry soils cause stress in the vines, leading them to produce less vegetation and fewer grapes, reducing the overall yield and contributing to the high levels of concentration in the resultant wines.

CLIMATE

Cafayate has a desert climate with low rainfall and humidity. The high altitude and desertic continental climate explains the cold nights. Temperatures can be around 60F/15C colder than during the day, and it is this diurnal temperature variation that extends the growing season and leads to balance in the finished wines.

TASTING NOTES

Aromatic white, with a floral nose, primary orange blossom and jasmine with a background of mint, pear and rue.

TECHNICAL DATA

Variety: 100 % Torrontes Riojano Harvest: 2.000 cases x 12 Yield: 10 ton per hectare Alcohol: 13.5 % by Vol. 750 ml