



Estate Torrontés

Country:	Argentina	Region:	Salta
Type:	White	Varietal:	Torrontes
Format:	12 x 750ml		

BC	AB	SK	MB
+915363	+132701		
Speculative	Open		

TASTING NOTES

Colour: Gold with straw edges.

Aroma: Floral notes prevail such as jasmine mixed with white peach notes.

Taste: Fresh and elegant with touches of apricot, peach and citrus. Fresh acidity without any sharp edges and a beautiful mineral finish.

Food: A wonderful match for delicate fish and shellfish, Nicoise salad, polenta and Asian fusion cuisine.

AWARDS & ACCOLADES

2024 ~ 93 Points. "One of the classics in the house's catalog, they have been making this since the 2005 vintage. This year it comes from vineyards at 1,700 meters above sea level in Cafayate and 2,300 meters above sea level in Colomacacute;, where the winery is also located. And just like the previous vintage, this one follows the path of freshness, low alcohol for the variety, and all those delicious floral notes amid white fruits and an intense body. Ready for grilled fatty fish." - Descorchados, 2025

2024 ~ 92 Points. "The 2024 Torronteacute;s Estate was crafted from grapes sourced across the Calchaquacacute; Valley. Yellow in hue, it reveals enticing aromas of lime and jasmine, complemented by subtle tropical and herbal notes. Dry, taut and refreshing, the wine flows with a pristine fruit core. This beautifully crafted Torronteacute;s showcases a vibrant and youthful high-altitude style." - Joaquacacute;n Hidalgo - Antonio Galloni's Vinous, Oct/2024

2024 ~ 91 Points. "Elderflowers, lemons and peach blossom on the nose of this tangy white. It's sharp yet lightly oily on the palate, with a medium body. Fresh and mineral at the end." - James Suckling, Mar/2025

2024 ~ 91 Points. "A highly fragrant white wine, reminiscent of fresh-cut roses, the 2024 Torrontes Estate is well-made, lengthy, and brimming in bright grapefruit-like acidity. Medium-bodied in style, it's able to age another 5-7 years." - Virginie Boone - Jeb Dunnuck, May/2025

2024 ~ 91 Points. "Inviting notes of orange blossom and fine forals, with vibrant aromatics. Balanced, crisp and refreshing, complemented by smoky, bright fruit and spices. Ripe pear and apple with an elegant finish." - Amanda Barnes MW, Florencia Gomez, Benjamin Gubbins - Decanter, Sept/2025

2024 ~ 90 Points. "The 2024 Estate Torronteacute;s is a quintessential, high-elevation expression of the variety, opening with citrus blossom and dried white flower aromas followed by a chiseled, precise palate and a chalky, high-toned finish." - Matthew Luczy - Robert Parker's Wine Advocate, May/2025

2024 ~ 90 Points. BEST VALUE "Vibrant and fresh, this white shows a bright lemon peel note up front, with subtle geranium and white pepper details enmeshed with the core of pineapple and peach flavors. Finishes clean and refreshing." - Aaron Romano - Wine Spectator, Nov/2025

2024 ~ 90 Points. "Very pale yellow-green, silver reflections. Nuances of nutmeg and orange blossom, fine, inviting aromas, background with white tropical fruit. Taut, tightly woven, some lychee, salty minerality, lingers, a kind of high mountain Muscat Ottonel." - Peter Moser - Falstaff, May/2025

2024 ~ A carefully curated collection of wines that go beyond their exquisite flavours and aromas, delving into the rich narratives behind each bottle. "Out of the glass leaps a very intense and well defined fruit profile; this is classic Torronteacute;s. Such exotic fruit; rose and lychee show true purity and clear definition. Then there's peach, white flowers, lemon zest and herbs. A captivating lively tension twins with the gorgeous saline finish. Well judged acidity keeps the wine fresh, well integrated and balanced, the long finish is extraordinary." - World's Best Sommelier Selection, 2025

2023 ~ 92 Points. "Attractive tropical character here with mango, apricot, peach pit, honeysuckle and spice. Medium-bodied, textured and tense with vivid fruit character and a tannin presence. Very attractive. Drink now. Screw cap." - James Suckling, Mar/2024

OTHER INFO

Torrontes is the signature white wine from Argentina. It dates from the first vineyards planted in the early 1800's. Its origin has been the subject of much speculation for the last 100 years. One prevailing theory suggested it was a raisin variety brought by the Spanish Conquistadors, but in 2004 an Argentine graduate student determined through DNA analysis that it is a cross between the Mission wine grapes of Galicia, Spain and Muscat of Alexandria. Today, the variety enjoys high popularity with viticulturists, wineries and consumers in Argentina and is beginning to be exported internationally, with good reason. Vegan.



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