

El Esteco

El Esteco Old Vines 1945 Torrontés is a tribute to Argentina's viticultural heritage, crafted from 73-year-old vines in the iconic Cafayate Valley, delivering a wine of exceptional delicacy and balance.



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Alcohol :13,00 %

Composition: 100% Torrontes

Old Vines 1945 Torrontes 2023

Salta, Argentina

Region and Vineyards

The wine is sourced from the **Las Mercedes Estate**, specifically Plot No. 15 in the **Cafayate Valley**, located in the **province of Salta**, **Argentina**. This region is renowned for its high-altitude vineyards, sitting at over **1,700 meters above sea level**, which allow for slower ripening and greater flavor development.

The vineyard was planted in **1945**, making these pergola-trained, own-rooted Torrontés vines **73 years old**. The **north-south row orientation** ensures optimal sun exposure, while the **sandy-loam soils** with minimal fertility contribute to the wine's finesse and minerality. Irrigated with meltwater from the Andes via surface furrows, the vines produce an average yield of **8,500 kg/ha**.

Winemaking

The winemaking process emphasizes precision and respect for the vineyard's unique character. Grapes are **hand-harvested in February** during the cool morning hours and carefully sorted to ensure only the finest fruit is used.

Fermentation begins with **15% whole berries**, which remain with the juice for the first third of the process, enhancing texture and complexity. The juice is then separated and completes fermentation with **native yeasts**, preserving the wine's authenticity. The wine is bottled **unfiltered** and aged for **6–8 months in the bottle** to refine its character.

Tasting Notes

- **Color**: Light yellow with subtle greenish and steely highlights, with a faint haze from fine lees in suspension.
- **Aromas**: Delicate and refined, with vibrant **citrus notes**, elegant floral aromas, and a hint of minerality.
- **Palate**: Crisp and youthful, offering a silky texture with well-balanced acidity and sweetness. The wine is refreshing and easy to drink, with a mineral-driven finish.







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Did you know?

The **Torrontés vines** used for this wine are pergola-trained, a traditional method that shields the fruit from intense sun exposure in high-altitude regions like Cafayate, preserving the freshness and aromatic complexity of the grapes.

Wine Pairing Ideas

- Ceviche: Enhances the wine's citrus freshness and vibrant acidity.
- **Grilled prawns with lemon butter**: Complements the wine's floral and mineral notes.
- **Goat cheese salad with fresh herbs**: Balances the wine's texture and refreshing profile.
- **Empanadas filled with ricotta and spinach**: Matches the wine's crispness and subtle sweetness.



Robert Parker (RP): 93 Points (2022)

The 2022 Old Vines Torrontés comes from old vines planted in 1945 in Cafayate on deep, sandy soils. It was harvested early because Marcelo Belmonte told me that "alcohol kills terroir." It fermented with native yeasts at a low temperature in concrete eggs and matured there with lees for seven to nine months. It has moderate alcohol at 13.3% and retained very good acidity and freshness. It has a classical nose of talcum powder and rose petal and limited reminiscences of Moscatel in the shape of orange blossom and citrus. It's pale and young, elegant with some austerity and a soft mouthfeel and purity of flavors, high-pitched and not heavy at all and with a dry finish. 20,000 bottles produced. It was bottled in in September 2022.



