

Bodega Colome

A luminous expression of Argentina's flagship white grape, grown at altitude for unmatched aromatic purity and freshness.



Estate Torrontes 2024

Salta, Argentina

Region and Vineyards

The Bodega Colomé Estate Torrontés is produced in Argentina's Salta region, specifically in the **Upper Calchaquí Valley**, one of the world's highest and most remote viticultural areas. The fruit comes primarily from **La Brava vineyard**, situated at **1,700 metres above sea level**, considered the optimal elevation for Torrontés. This site benefits from **intense sunlight and a marked diurnal range**, enabling the slow, even ripening of grapes and the preservation of natural acidity.

Soils are typically rocky and well-drained, which further enhances aromatic concentration and freshness in the fruit. This unique climate and topography allow Torrontés to thrive and fully express its **distinctive aromatic profile**—a hallmark of Argentina's northern winegrowing frontier.

Winemaking

Crafted from **100% Torrontés**, the 2024 vintage was harvested in **March** and bottled by **May**, to preserve primary aromas and freshness. Under the guidance of **winemaker Thibaut Delmotte**, the wine undergoes **cold fermentation at 12°C**, a technique that maximizes the retention of delicate floral and citrus esters.

The grapes are entirely estate-grown at elevations ranging from **1,700 to 2,300 metres**, and vinified with a focus on purity, aromatics, and finesse. The resulting wine is unoaked, with fermentation and aging in stainless steel to preserve its crisp, clean style and showcase its varietal character.

Tasting Notes

- **Color:** Pale lemon with greenish hues, showing brilliant clarity and youthful brightness.
- **Aroma:** Intensely aromatic nose featuring **rose petals, grapefruit zest**, and a subtle **spicy lift** reminiscent of white pepper and orange blossom.
- **Palate:** Dry and vibrant with a juicy citrus core, rounded texture, and refreshing acidity. Medium-bodied with a silky mouthfeel and a long, elegant, floral-tinged finish.

Alcohol :13,50 %

Composition: 100% Torrontes



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

Estate Torrontes 2024

Did you know?

Torrontés is Argentina's **signature white grape** and is genetically related to Muscat of Alexandria. Its best expressions come from **Salta's high-altitude vineyards**, where the intense sunlight and cooler nights enhance its exotic aromatics and balance.

Wine Pairing Ideas

- **Thai green curry** – The floral aromatics and freshness balance well with spice and coconut richness.
- **Ceviche** – Crisp acidity and citrus tones mirror the lime-marinated seafood.
- **Grilled shrimp with lemon and herbs** – Complements the wine's grapefruit and floral notes.
- **Goat cheese tart** – The wine's freshness cuts through the richness and highlights the herbal elements.



James Suckling (JS) : 92 Points (2022)

A textured torrontes with refreshing aromatics of lychee, peach and jasmine followed by a hint of wet stones and fresh herbs. Fresh, tangy and slightly saline on the mid-palate with vibrant acidity that delivers succulence and brightness to the medium- to full-bodied palate. Pretty serious. Vegan.



Wine Spectator (WS) : 90 Points (2022)

A textbook Torrontes, showing geranium, peach and Meyer lemon aromas up front, this picks up rich candied orange peel and juicy peach notes, which have just enough acidity to keep the floridness in check. Drink now.



Robert Parker (RP) : 90 Points (2022)

The varietal white 2022 Estate Torrontés has textbook notes of jasmine and orange blossom, looking for the delicate side of the variety through picking at 13.5% alcohol and keeping a low pH and good acidity. The grapes come from vineyards at 1,700 and 2,300 meters above sea level and fermented in stainless steel, and the wine was kept there for one month before being bottled. It's rich and supple, balanced and with a dry finish. Best after 2022.

