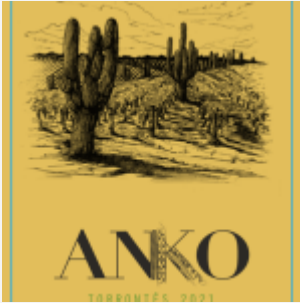


Anko Torrontés Salta Argentina 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Rebecca Fineman, and Master Sommelier Vince Morrow



Final Deductions

VINTAGE 2021

GRAPE Torrontés

GEOGRAPHY New World

COUNTRY Argentina

LARGER REGION Northern Region

SMALLER REGION Salta

Rationale

The exceedingly aromatic Torrontés grape intoxicates with a perfume redolent of a flower stand in Hawaii and a fruit market in tropical Brazil. The key to this grape is preserving that youthful exuberance while taming its more phenolic (bitter) tendencies.

Though associated with many regions in Argentina, the most classic (and expressive) come from the vineyards of La Rioja in the central Cuyo area and, at its most expressive, the northern zone of Salta.

In fact, the grape strain here is different (being Torrontés Riojano or Salteno) than that of Mendoza (Torrontés Mendocino) or San Juan (Torrontés Juanino). The grape's DNA is part Muscat of Alexandria crossed with of the local varieties, Criolla Chica (aka the Mission grape from North America or Pais from Chile).

Anko translates to "high water" in the native Indian language of Salta, located in the northwest corner of Argentina. In this rugged, mountainous desert, an "Anko," or high-altitude oasis, was treasured as a precious sanctuary— protection from the harsh elements of nature. The Torrontés grapes come from vineyards in Estancia Los Cardones, a ranch named for the area's majestic cacti. This wine is evocative of honeysuckle and jasmine, enveloping a core of ripe tree fruit such as green and yellow apple and tropical fruit such as passion fruit or mango.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS Low

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Mandarin • Tangerine • Grapefruit (Pink)

Condition: Fresh, Ripe, Custard / Yogurt Part: Flesh

TREE/VINE FRUIT Apple (Green) • Pear (Green) • Apple (Yellow) • Pear (Asian) *Condition: Fresh, Ripe*

STONE FRUIT Peach (Yellow) • Nectarine (White) • Peach (White) • Nectarine (Yellow) *Condition: Fresh*

TROPICAL FRUIT Mango • Pineapple • Guava *Condition: Fresh, Ripe*

FLORAL Jasmine • Freesia • Lemon / Lime Blossom • Honeysuckle • Gardenia *Condition: Fresh*

HERBAL Chamomile • Chervil • Saffron • Mint / Eucalyptus • Tarragon

INORGANIC EARTH Mineral / Rock

OAK AGING No

PERCEIVED WINEMAKING CHOICES Skin Contact