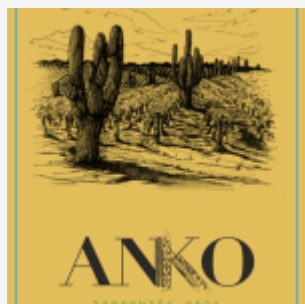


## Anko Torrontés Salta Argentina 2021

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



### Final Deductions

**VINTAGE** 2021

**GRAPE** Torrontés

**GEOGRAPHY** Not Europe

**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

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** No

**PERCEIVED WINEMAKING CHOICES** Skin Contact