



# Bodega Calle

MENDOZA ARGENTINA



## Alberti 154 Torrontés (2010)

### About the Wine

*This Torrontés, the first white wine Alberti 154, is a fabulous example of the grape. It's a delicious blend of two regions famous for Torrontés. It combines grapefruit and citrus notes of the wines of La Rioja with aromas of flowers and perfume of wines from Salta.*

*Vintage Year: 2010*

*Varietal: Torrontés | Wine Type: White*

*Origin: 50% Valle de Famatina, La Rioja-Argentina; 50% Salta*

*Production: Grapes harvested by hand, aged 8 months French oak with gravity system developed*

*Winemaker: Sergio Montiel | Winemaking Consultant: Luis Barraud*

### Tasting Notes

*Green-yellow in color. Aromas of pears, orange peel, white flowers and lime combine in this medium bodied wine. The finish is dry and appealing with bracing acidity. Great with smoked seafood and Asian cuisine.*

### Technical Data

*Production: 685 cases | Alcohol: 13.0% | AV: 45 | AT: 5.51 | Residual Sugar: 3.00 | pH: 3.5*