



# TASTING PACK WINE #7

## TASTING NOTES BY: MASTER SOMMELIER CHISTOPHER BATES

The wine looks like water. High aromatic intensity, floral driven. Ripe fruits, tropical/stone fruit driven, with lavender, cilantro, and a strong chalky minerality. No Oak.

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## TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Intense aromatics of tropical fruit, citrus, stone fruit, and a candied/synthetic grape quality. Very floral with notes of orange blossoms, jasmine. There is also a soap/hand lotion character for me. Little to no minerality.

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**Sweetness:** Bone Dry  
**Tannin:**  
**Alcohol:** Medium Plus  
**Acid:** Medium Plus  
**Oak:**

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place?



## WINE DETAILS:

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**Winery:** Alhambra

**Cuvee:**

**Grape:** Torrontes

**Country:** Argentina

**Regions:** Salta-Valle de Cafayate

**Vintage:** 2019

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**Alcohol:** 13.7%

**Elevage:** Stainless Steel

**Other:** Slow, temperature controlled fermentations

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## NOTES :

Torrontes is a high aroma, high floral grape, which puts it in a unique camp. Unlike the other floral grapes, Torrontes has a crispy texture, is never oaked, and has bright acidity due to high elevation (acidification). To help differentiate it from other possible grape varieties you may initially confuse it; focus on the synthetic/candied grape note along with the soap/hand lotion note differentiating Torrontes from Viognier and Albariño; and the lack of residual sugar and elevated acidity mark this as not Gewürztraminer.

Retail Price: \$15

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