



Technical Information

Country	Argentina
Region	Calchaqui Valley, Salta
Altitude	1,800 m.a.s.l.
Blend	100% Torrontés
Winemaker	Pancho Lavaque
Body	Medium
Oak	Unoaked
Residual Sugar	2.48 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	Practising
Biodynamic	No
Sustainable	No
Allergens	Sulphites

BODEGA LAVAQUE

Inca Torrontés

Region

Calchaqui in Salta is one of the highest wine-growing regions in the world, with vineyard altitudes ranging from 1,500 - 3,100 m.a.s.l. It runs for around 170 miles, north to south, through deep valleys along the spine of the Andes. The mineral-rich mountain slopes support around 3,300 hectares of vines. Dry climate and wide diurnal temperature variation leads to small crops of healthy, concentrated fruit (largely Malbec and Cabernet Sauvignon) although grapes are vulnerable to both sunburn and summer hail.

Producer

For many years, the isolated mountain valleys of Northern Argentina were home to the Incas. Today the valleys are home to the highest vineyards in the world, lying at an altitude of nearly 2,000 metres above sea level. Here the crystal clear skies, pure mountain air, and a long cool growing season provide perfect conditions for the fifth-generation of the Lavaque winemaking family to produce the highest quality grapes, using sustainable biodynamic farming methods.

Viticulture

From one of the highest commercial vineyards in Argentina, where the exceptional altitude, high solar radiation and 320 sunny days a year give the wines a unique character. Soils are alluvial, with a loamy sandy texture, and low in nitrogen, phosphorous and organic matter. Vines are trellised with the parral system and hand harvested.

Vinification

The grapes are harvested early in the morning to arrive fresh for slow fermentation with native yeasts. Reductively treated in the cellar, the clear juice is cool-fermented for 4 weeks to retain the delicate fruit and then left on lees for 3 months prior bottling.

Tasting Note

Yellow with subtle hints of gold and green. White flowers such as orange blossom and jasmine on the nose, with notes of orange peel, honey and apricot. A balanced palate of bright acidity and rich stone fruit leads to a refreshing finish.

Food Matching

Great with seafood, including oily and fried fish, cheeseboards and charcuterie. Works particularly well with spicy cuisines such as Thai, Vietnamese and Mexican.