



El Camino

Torrontes is a wine varietal that is known for its bold aromas and flavours. On its own, it can be displayed as light, fresh and elegant, or oily, perfumed and intense. We like our Torrontes somewhere in between; where the floral and spice characters can shine without overtaking the palate. Combined with Sauvignon Blanc, we have the perfect partnership. Sauvignon Blanc's ripe acidity and balancing sweet herbal notes help to frame the pointed qualities of Torrontes.

El Camino is found in Mendoza, a region that has become synonymous with the Torrontes grape. Although grown elsewhere, it thrives and is well appreciated here, with high altitude and diurnal temperature. It is on these slopes, at the base of the Andes, you can find the "King's Highway" or El Camino. The acclaimed vineyards following this path through the foothills, are blessed with ideal alluvial and clay sub-soils, the deposits of the regions main waterways. Enjoy fresh and in its youth, chill to 8 C.

El Camino

TORRONTES, SAUVIGNON BLANC
MENDOZA, ARGENTINA
13% ALCOHOL
RETAIL \$24.99
CLUB \$19.49



HOW IT LOOKS

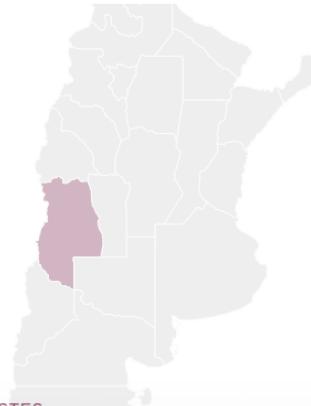
Pale sunshine yellow - showing a bit more straw or grey hue along the outer edges.

HOW IT SMELLS

Tropical vacation in your glass! Lots of green pineapple and key lime transport us to sandy beaches. Almost a 50/50 blend, the aromatics of each varietal are shining through: honeysuckle, zest and herbaceousness, with floral, peppery peaches.

FOOD PAIRING

Flaky, light fish, baked or grilled with a fresh fruit salsa on basmati rice or Japanese or Thai cuisine will be great options!



HOW IT TASTES

Continuing on from the bountiful bouquet, a fresh blossom and orange peel make the leap from nose to tongue. All the fruit and zest is resting on a soft, light-med bodied base with solid acidity. The tropical theme holds as the wine warms up in our glass. Some melon and peaches, giving a fleshier, sweeter profile into the finish. A slight nutty background, like toasted pine nuts gives a bit of depth (and makes us start thinking about a pesto pairing)!

LOVE THIS WINE?

Limited quantities available, buy more today.