



Bodega Raffy

“*HEDERA*” Torrontés 2014



- Composition:** 100% Torrontés.
- Vineyard:** Calchaquí Valley, Cafayate | Salta, Argentina.
- Soil profile:** Stony, sandy and calcareous soil, with excellent drainage and structure, formed during the Quaternary period by alluvial erosions of the Andes.
- Altitude:** Located at 2100m (7000 ft) above sea-level, we benefit from:
 - high sunlight intensity during the day, increasing grape colour and maturity.
 - cooling winds during the night, preserving natural acidity and freshness of aromas.
- Harvesting:** 100% manual, ensuring only the best grapes are used. Destemming is then carried out before the crushing process.
- Technicals:** Alcohol: 14.0% vol
 Total Acidity: 5.20 g/l
 Sugar: 1.43 g/l
 pH: 3.5
- Style:** *Hedera Torrontés* reveals both intense fruit and excellent concentration. Highly aromatic, exuberantly floral and yet refreshingly dry, this wine will be best enjoyed in its youth: either by itself or as a wonderful partner with food.
- Cellaring:** This white wine will be best enjoyed now or over the next couple of years.
- Food pairing:** Enjoy with sushis, smoked fish; mild to medium-strong cheeses; seafood and poultry. It also goes beautifully with Mediterranean, Asian and Latin-American cuisines, being a particularly great match for spicier dishes.
- Winery:** Bodega Raffy is the realisation of a family dream: finding a fantastic terroir in a breathtaking region, building a winery from the ground up, and making world-class malbec.
- Winemaker:** Marcelo Pelleriti
 Marcelo released his first 100-Point Parker wine in Pomerol, France, last year: Chateau La Violette 2010. He also obtained 99 points for Chateau Le Gay 2010, Pomerol.
- Label:** *Hedera* is the ivy crown worn by Dionysus, God of Wine. Along with *Pardus* (= leopard) and *Tursos* (= scepter), *Hedera* represents the key attribute of Dionysus, symbol of prosperity.