

Manos Negras, Torrontes, Salta, Argentina, 2022

Producer Profile

Alejandro Sejanovich is arguably Argentina's most knowledgeable viticulturist, having worked as vineyard director for Bodega Catena Zapata for 16 years, he pioneered high-altitude vineyard planting and conducted groundbreaking research on Mendoza Malbec clones.

With Manos Negras he combines his love of minerality, and altitude with a magical touch in the winery to produce some of the region's most terroir-driven wines. Not only altitude, but also latitude play a part in the wines from Manos Negras. With plantings of Torrontes in the northern stretches of Cadayate in Salta, Pinot Noir in the southernmost region of Neuquen in Patagonia, and old vine Malbec in the prized Altamira appellation in the Uco Valley, capturing the spirit of Manos Negras through a myriad of soils and ultimate wine expressions.

Viticulture

Torrontés is the signature white grape from Argentina. The high altitude and northerly latitude of Cafayate in Salta provide the ideal conditions for this once minor Spanish grape to flourish as nowhere else in the world.

Winemaking

Whole bunch pressed in a reductive style in order to preserve the aromatic qualities of this wine. Pre-fermentative cold maceration for one day at low temperatures. Fermentation in stainless steel tanks. No malolactic fermentation.

Tasting Note

The warm sunny days and cool mountain nights produce a wine of light yellow colour, with explosive floral aromas, citrus fruit flavours and a crisp, clean finish.

Food Matching

Poultry, fish and flavoursome thai spiced dishes.

Product code: 3786

Technical Details

Varieties: Torrontés 100%







ABV: 14% Closure: Screw cap Colour: White

Style: Still wine Case Size: 6 x 75cl Oak Ageing
No oak ageing