

21 DAYS TO WINE: DAY 3

Colors of White Wine

WINE: Terraza de los Andes Torrontés Reserva 2016

SCENTS: Lemons, Peaches (ripe or canned)

SUPPLIES: A white napkin or piece of white paper

21 DAYS TO
WINE

PRO-TIP:

Always observe the color against a white background.

SHADES OF WHITE

White wine comes in a full spectrum from pale and almost clear to deep copper. And the color of wine changes throughout its life, largely due to oxidation.

HOW DOES WINE GET ITS COLOR?

White wines can be made from red or white grapes.

WHITE, BLACK AND GREY

In traditional wine language grapes are actually classified as White and Black. White is white, like Chardonnay and Sauvignon Blanc. Black grapes are what we would call red, like Cabernet Sauvignon or Merlot.

Some grapes are something in between. They produce salmon-colored or pinkish wines if the skins are left on during winemaking, for example Pinot Gris/ Pinot Grigio. The name translates to GREY Pinot, but it is classified as a white grape.

WHAT TO LOOK FOR AND WHAT IT MEANS

Pale light-colored white wines with green tints around the edges are likely young and made from grapes that were harvested earlier or from a cool climate with a lot of freshness and acidity. Think of unripe or just-ripe fruit.

Straw yellow, pale gold with no green tints means the wine is probably still young and likely made from a blend of grapes harvested at all stages. This wine should still be light, bright and crisp but a little smoother.

A deep, glittering yellow gold could indicate that wines were harvested at perfect ripeness and, or they are exposed to a lot of heat and sunshine. It could also indicate barrel aging. Expect a more balanced acidity, richer aromas, a weightier palate and a longer finish.

If the wine has no zing left at all and it feels flat on your palate, it's most likely past its prime.

Deep yellow or pale copper color could indicate a few things:

- It could be a wine made from white grapes but with a long exposure to the skin, what is often called **ORANGE WINE**. The skins do oxidize, but they also bestow a lot of interesting earthy, nutty aromas. The wines may look old, but there are naturally-occurring preservatives in the skins that keep these wines feeling tight and bright for years!
- It could be a dessert wine, made from overripe or dried grapes and aged in barrels. You can narrow it down by looking at the wine moves in the glass. It is slow and glossy like honey it's likely a sweet wine and you should expect intense aromas of dried fruit and flowers.
- Lastly, a dark-hued white wine might just be old and stale. Expect little-to-no fresh aromas and a flat feeling on your palate.

TERRAZAS
DE LOS ANDES
TORRONTÉS
RESERVA

== 2016 ==

TORRONTÉS

PRONUNCIATION: Torr-Own-Tez

Torrrontés is indigenous to South American, predominately in Argentina and Chile. It is a cross between the red Mission Grape (also known as Pais) and Muscat of Alexandria (known in Sicily as Zibbibo).

Grape varieties in the Muscat family are known for opulent aromas of peach and apricot.

Torrrontés also has notes of lemon zest and often a distinctive salty mineral note, especially wines from the high altitude, desert province of Salta (Argentina).

There are actually three varieties:

- *Torrrontés Riojano - the most aromatic and most commonly produced*
- *Torrrontés Sanjuanino*
- *Torrrontés Mendocino*

Torrrontés, like Riesling and Gewürztraminer produces extraordinarily aromatic wines on a spectrum of sweetness from popular dry versions to rich dessert wines. Torrrontés can occasionally have a bitter finish.

WINE NOTES

WINERY

Terraza de los Andes has their own high altitude vineyards in the Luján de Cuyo and Uco Valley, just outside of Mendoza and works with vineyards in Salta, in the northwest of Argentina as well.

WINEMAKING

GRAPES:

100% TORRONTÉS GRAPES

Stainless steel fermented and aged.

TASTING NOTES

LOOK: Pale, golden yellow

SMELL: Intense aromas of peach, apricot, lemon zest, sea salt, and sweet green herbs, tropical notes of litchi, rose petal

TASTE: Zesty and crisp, balanced and silky, medium-long, dry finish

DISCUSS

A huge and opulent bouquet of aromas, this wine could be mistaken for sweet, but it definitely finishes dry. Try is as a substitute for big, floral Chardonnays sometime! Drink very cold, and try it with grilled chicken or grilled fish. The fruit is a nice balance for BBQ char.

Cheers!
ANNIE

my notes

