



GARDEL WINES

Carlos Gardel

ANDES GROWERS · GARDEL ORIGEN

Gardel Origen

Torrontés

DESCRIPTION

Sourced from vineyards in Luján de Cuyo at 900 meters above sea level, this Torrontés is crafted exclusively in stainless steel tanks, with no oak aging, to preserve its full aromatic potency. The result is a young, fragrant, and vibrant white wine. It represents the freshness and the 'criollo' spark of Gardel, capturing the joy of our land in every glass.

TASTING NOTES

To the eye, it presents a pale yellow color with delicate greenish reflections. The nose is intense and captivating, dominated by typical floral notes such as jasmine and orange blossom, along with touches of citrus and white peach. In the mouth, it is an agile and light wine, with a balanced acidity that provides a vibrant freshness and a very pleasant fruity finish.

PAIRING

Thanks to its great aromatic expression, it is the perfect ally to accompany seasoned or spicy foods (such as Asian or Thai cuisine) and sushi. By tradition, it pairs incomparably with Salta-style empanadas and grilled fish. Ideal to be served well chilled (between 8° and 10°C) as an aperitif.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2026
VOLUME	750 ml
REGION	Luján de Cuyo, Mendoza
ALCOHOL CONTENT	13,0 %
GRAPE	Torrontés
TEMPERATURE	Between 8 and 10 °C
TYPE	Fine Dry White Wine
CLOSURE	Screw Cap