

BRAND : EL SOBORNO

WINE : EL SOBORNO INMACULADA TORRONTÉS

D.O. : SALTA, ARGENTINA

Soborno is homage to the excellent wine-producing of a great country. It covers all of the main assets, valleys and vines of Argentina and brings them all together to create an exceptional range. Every one of the pieces is part of a diverse and complementary whole. Soborno (bribe) takes its name from one of the stories of the Argentine writer Jorge Luis Borges. Soborno captures the undeniable quality and eccentricity of his work, playing with very antagonistic values such as excellence and cheating. The brand swings between good and bad to make it unique and distinguished in the memory of the consumer. This wine is an object of desire and as such to obtain a bottle, bribes are allowed. Soborno Inmaculada is the sublime result from the most distinguished Argentine vines, obtained from those places most suitable for the production. In this product we look to show the pureness of the fruit, enjoying the quality of the vines at altitude. The wine means good news for those pallets that appreciate the finer details.

LOCATION

Salta, Argentina - 1,152m above sea level.

CLIMATE

Hot summers (average of 23 °C with peaks of 40 °C) and cold winters with temperatures well below freezing point.

SOIL TYPE

Sandy soil poor in nutrients.

VINES

100% Torrontés, 10 years old vines.

TASTING NOTE

Its aromatic complexity is notable on the nose and is resoundingly confirmed on the pallet.

ANALYTICAL

- ALCOHOL : 13.7%
- RESIDUAL SUGAR : 4.37g/l
- TOTAL ACIDITY : 7.08g/l
- PH : 3.2

