

# PIRCAS NEGRAS

## Torrontés

**Vintage:** 2012  
**Appellation:** La Rioja, Argentina  
**Varietal:** 100% Torrontés  
**Alcohol:** 12.9%    **Residual Sugar:** 5.01 g/L  
**pH:** 3.4    **Sulfites:** 56 ppm  
**Winemaker:** Rodolfo Griguol

**Organic Certificate:** Grapes and facilities have been certified by USDA Accredited Argencert SRL and meet all organic standards established by the National Organic Program.



**Soil:** Sandy, calcareous soil of alluvial origin at 3,600 ft. above sea level together with the low humidity and low rainfall make the Famatina Valley an ideal environment for wine growing. The north-south orientation of the Andes provides the vineyards with enough sunlight while protecting them from the wind and the rain.

**Viticulture:** The watering systems used in the vineyards are a combination of traditional flooding method, which uses glacial run-off or snow melt water, and computerized drip irrigation systems that pump underground water. Grapes are hand harvested in the cool morning hours.

**Winemaking:** 100% of the wine is kept in tanks between three and six months.

**Notes:** Torrontés is Argentina's most distinctive white varietal. Scents of peach, orange blossom and melon. Ripe pear and peach notes on the palate with a delicate note of almond on the finish. Pairing suggestions: Sautéed shrimp, tahini or Thai dishes.

**The Co-op:** Pircas Negras are the organic wines produced by La Riojana Cooperativa, a co-op of 550 member farmers in the Famatina Valley. The organic Pircas Negras wines have allowed farmers to demand a higher price for their grapes. Every year, La Riojana buys more land for certified organic conversion to keep up with the world-wide demand for wines made with organic grapes. Profit sharing is also distributed amongst all members of the co-op, which has raised the standards of living for the indigenous farmers of the valley.

**Accolades:** **86 Points**—*Wine Enthusiast Magazine*, Best Buys, February 2009 (2009 Vintage)  
**88 Points**—*Wine and Spirits*, June 2007 (2006 Vintage)  
**Bronze Medal**—Contemporary Packaging Design, 2010 Los Angeles International Wine & Spirits Competition



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