

Vina Alta Esencial Naranjo 2025



Region

The biggest and most important of Argentina's wine regions, Mendoza includes a wide variety of altitudes and micro-climates to allow a huge range of wine styles. The main vineyard area is at the base of the Andes in the valley of the Mendoza River, with vineyards ranging from 500-1500 metres above sea level. Many early winemakers were of Italian origin and brought with them their native Barbera, Bonarda and Sangiovese. However, it is Malbec, originally from Bordeaux and the southwest of France, that has established the most successful presence in Mendoza.

Producer

Family-owned since 1965, Bodegas Viña Alta farms 97 hectares of estate vineyards across four properties in Mendoza's Eastern Oasis which has the typical high altitude and dry conditions. Alongside classic varieties Argentina is known for, the estate champions indigenous grapes, reflecting the diversity of Mendoza's viticultural heritage. Today the estate is led by Valentina Lucida and her children, the new generation winegrowers Emiliano and Candela, who together have steered the estate in a new direction. They combine careful vineyard management with a sustainable approach with various practices including; dry farming, avoiding all synthetic herbicides and chemical inputs, and maintain natural biodiversity. Together with their winemaker Miriam Gomez, who vinifies under a range of more innovative winemaking styles and minimal intervention, giving interesting varietal expression from both the native and international grapes, with the aim of making high quality and pure, refreshing wines.

Tasting Notes

This is an orange wine made from Pedro Gimenez not to be confused with Pedro Ximenez, one of Argentina's most widely planted white varieties, known for its use in table wine. Here the grapes have an extended skin contact throughout fermentation, as well as a post ferment maceration totalling 40 days. bottled without fining and with minimal SO2 additions. Aromas of dried apricot, orange peel, chamomile and quince. The palate is textural and savoury, with some tannin, notes of honey and dried flowers, gives an expressive orange style.

Food

Excellent with aged cheeses, smoked fish, middle eastern cuisine, roasted root vegetables.

Technical Information

Country	Argentina	Dry/Sweet Style	Dry
Region	Mendoza	Alcohol Content	13%
Grape(s)	Pedro Gimenez (100%)	Closure Style	Cork
Type	Orange	Organic/Biodynamic	Organic practices
Style	Fruity	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Medium bodied		
Sustainable	Yes-sustainable practices		



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