CHAKANA ESTATE SELECTION TORRONTES 2019 Tim Atkin

"Right up there with my favourite orange wines in Argentina, this is a Torrontés that spent eight months on its skins but is so well made that it didn't extract excessive bitterness from a grape that has tannin to spare. Egg-fermented and aged in old wood, it's a salty, assertive, grippy white with quince and orange zest flavours"

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