



## MALBEC 2008

VARIETAL COMPOSITION:	100% MALBEC
VINEYARD:	LA CONSULTA (VALLE DE UCO)
HARVEST:	MANUAL
SOIL:	SANDY LOAM
CLIMATE:	SEMI-ARID
PRECIPITATION:	200 MM
YIELD:	7 – 8 TON / HA
COLOR:	INTENSE RED VIOLET
TASTING NOTES:	CONCENTRATED AROMAS OF CHERRIES AND POMEGRANATES, WITH NOTES OF VANILLA, COFFEE, AND CHOCOLATE. MEDIUM-BODIED AND BALANCED, WITH FLAVORS OF RIPE PLUM AND SILKY BLUEBERRY. LUSH TANNINS GIVE THIS WINE A ROUND AND VIVACIOUS FINISH.
ALCOHOL:	14.2 %
TOTAL ACIDITY:	5.55 GRS/LT
PH:	3.45



## CABERNET SAUVIGNON 2008

VARIETAL COMPOSITION:	100% CABERNET SAUVIGNON
VINEYARD:	LA CONSULTA (VALLE DE UCO)
HARVEST:	MANUAL
SOIL:	SANDY LOAM
CLIMATE:	SEMI-ARID
PRECIPITATION:	200 MM
YIELD:	7 – 9.5 TON / HA
COLOR:	INTENSE RED VIOLET
TASTING NOTES:	INVITING AROMAS OF FIG, RASPBERRY JAM, LEATHER AND SPICE. MEDIUM-BODIED AND SILKY, WITH FLAVORS OF RIPE BLACKBERRY, QUINCE, AND DARK CHOCOLATE. SURPRISINGLY DELICATE AND SATISFYING FINISH
ALCOHOL:	14 %
TOTAL ACIDITY:	5.40 GRS/LT
PH:	3.55



## TORRONTES 2011

VARIETAL COMPOSITION:	100%
VINEYARD:	SAN JUAN (VALLE CENTRAL)
HARVEST:	MANUAL
SOIL:	SANDY LOAM
CLIMATE:	SEMI-ARID
PRECIPITATION:	200 MM
YIELD:	8 – 10 TON / HA
COLOR:	SOFT GREEN - YELLOW
TASTING NOTES:	ON THE NOSE, THE WINE BLEND EMPHASIZES LEMON ZEST WITH A HEADY FLORAL SCENT, WITH OVERTONES OF CREAMY LEMON FLAVORS THAT CARRY OVER INTACT ON THE PALATE. BRIGHT AND RICH FULL BODIED TEXTURE WITH SUFFICIENT ACIDITY FOR BALANCE.
ALCOHOL:	13.5 %
TOTAL ACIDITY:	6.30 GRS/LT
PH:	3.15



## PINOT GRIGIO 2011

VARIETAL COMPOSITION:	100% PINOT GRIGIO
VINEYARD:	SAN JUAN (VALLE CENTRAL)
HARVEST:	MANUAL
SOIL:	SANDY LOAM
CLIMATE:	SEMI-ARID
PRECIPITATION:	200 MM
YIELD:	8 – 10 TON / HA
COLOR:	INTENSE GREEN-YELLOW
TASTING NOTES:	EXPRESSIVE AROMAS OF CITRUS, GREEN APPLE, AND JUICY MELON. LIGHT-BODIED WITH BRIGHT ACIDITY. NOTES OF KUMQUAT, BAKED APPLE, AND SUBTLE VANILLA LEAD TO A LIVELY AND CRISP FINISH
ALCOHOL:	13.5%
TOTAL ACIDITY:	6.05 GRS/LT
PH:	3.17

## MALBEC RESERVE 2009



VARIETAL COMPOSITION:	100% MALBEC
VINEYARD:	LA CONSULTA (VALLE DE UCO)
HARVEST:	MANUAL
SOIL:	SANDY LOAM
CLIMATE:	SEMI-ARID
PRECIPITATION:	200 MM
YIELD:	4 TON / HA
COLOR:	INTENSE RED VIOLET
TASTING NOTES:	ELEGANT, STRONG-BODIED WINE. IT DISPLAYS AN APPEALING, INTENSE-RED COLOR WITH SHADES OF BLUE AND, ON THE NOSE, AN AROMA OF RED BERRIES AND A SWEET BOUQUET. THE FRENCH OAK WHERE THE WINE IS FERMENTED CONTRIBUTES TO ITS ELEGANCE AND SOFTNESS AND GIVES IT HINTS OF CHOCOLATE, COCONUT AND VANILLA. IT IS AN UNCTUOUS WINE WHICH LINGERS IN THE MOUTH.
ALCOHOL:	14.2 %
TOTAL ACIDITY:	5.80 GRS/LT
PH:	3.55