

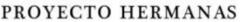
PAZ LEVINSON PRESENTS

ARGENTINA  
**RELOADED**  
 trade tasting

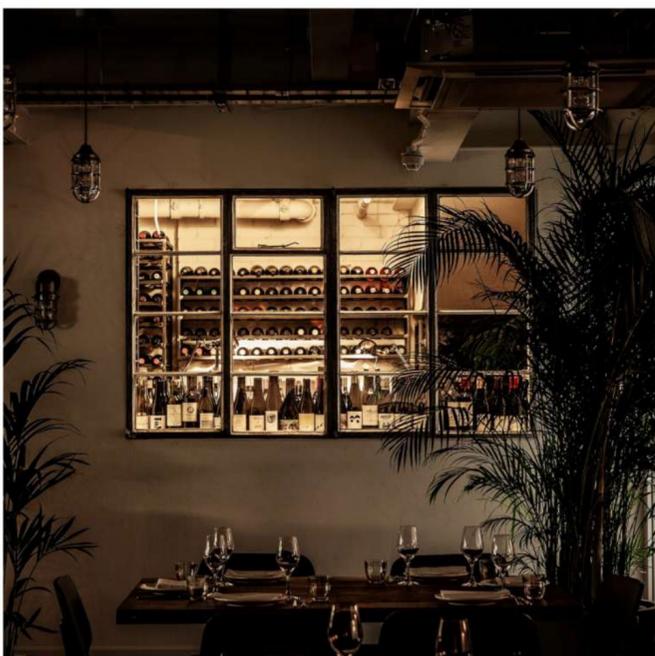
**LONDON**  
 June 27th — 3 pm - 5pm  
 FARE, 11 Old St, EC1V 9HL  
 \*invitation strictly personal and non-transferable.

STUDIO COURTOIS 

**FEATURED WINERIES**

**LOCATION**



2022 JUN 27th

**LONDON, UK**

FARE LONDON

Fare looks like a casual place as the ground-floor bar is the only thing visible. However, the basement dining room is where the real action is, in a romantic, industrial-style space. With a wine list of 250 wines that is an oenophile's dream.

The wines are chosen by Fare founder Michael Sager, owner of the Sager and Wilde wine institution in Hackney, and his team. Sager and Wilde and Fare are internationally recognized as one of the best places to drink wine in the world, by industry experts and customers alike.

Great service and a cosy atmosphere make Fare a welcome addition to Old Street's thriving restaurant scene.

[www.farelondon.com](http://www.farelondon.com)



## Altos Las Hormigas

Altos Las Hormigas is a winery founded in 1995 in Mendoza by Alberto Antonini and Antonio Morescalchi, Italian wine professionals. Pioneers in Malbec and in applying the concept of terroir (terroir) in this region, Altos Las Hormigas has a history of more than 25 years making wines that seek to express the richness of the terroir and the tradition of Mendoza. Each wine is made with grapes from different areas of the region, looking for the terroir to speak for itself. To achieve this, an exhaustive investigation of the soils of Mendoza is used, a minimum oenological intervention and an aging in which the oak has an almost neutral role so that the wine highlights its place of origin.



### ALH Malbec Appellation Gualtallary 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Gualtallary  
Elevation: 1.400 msnm  
Varietal: 100% Malbec  
Vineyard size: 3,5 ha.  
Vineyard age: 12 years old  
Number of plants per hectare: 4.166 plants  
Yields: 8.000 kg per ha.  
Irrigation: drip irrigation  
Soil composition: high amount of coarse elements, including gravel and coarse rocks covered with calcareous and fractured caliche, representing between 50-70% of the total volume of the soil, with a high percentage of free calcium carbonate in the profile, which gives the wine its fresh and mineral character.  
Training method: Spurred cordon  
Harvest date: 2019  
Type of viticulture: conventional

Winemaking and ageing  
Whole cluster: 30%  
Yeasts: native  
Fermentation container: concrete tanks  
Fermentation temperature: 26°C  
Length of fermentation: 20 days  
Malolactic fermentation: yes  
Size/material of the aging container: 3500 liters / French oak without toasting  
Age of container if wood: 10 years old  
Type of barrel and Cooperage: foudre  
Time of aging in container: 20 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,5%  
Ph: 3,77  
Residual sugar: 2,00 g/l  
Acidity: 5,62 g/l  
Sulfites: 80ppm Total SO2

Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta

Price: £39



### ALH Malbec Appellation Parajaje Altamira 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.200 msnm  
Varietal: 100% Malbec  
Vineyard size: 55 ha.  
Vineyard age: 12 years old  
Yields: 8.000 kg per ha.  
Irrigation: drip irrigation  
Soil composition: The soil matrix is silty-sandy with large stones and gravel covered with calcium carbonate, which occupy 85% of the soil, giving the wine elegance and minerality.  
Training method: Spurred cordon  
Harvest date: 2019  
Type of viticulture: organic

Winemaking and ageing  
Whole cluster: 30%  
Yeasts: native  
Fermentation container: concrete tanks  
Fermentation temperature: 26°C  
Length of fermentation: 15 days  
Malolactic fermentation: yes  
Size/material of the aging container: 3500 liters / French oak without toasting  
Age of container if wood: 10 years old  
Type of barrel and Cooperage: foudre  
Time of aging in container: 18 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,5%  
Ph: 3,75  
Residual sugar: 1,8 g/l  
Acidity: 5,8 g/l  
Sulfites: 80ppm Total SO2

Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta

Price: £39



### ALH Malbec Reserve 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.200 / 1.400 msnm  
Varietal: 100% Malbec  
Vineyard size: 20 ha.  
Vineyard age: 10 years old  
Yields: 8.000 kg per ha.  
Irrigation: drip irrigation  
Soil composition: calcareous soils located in the Uco Valley, in the alluvial deposits of the Tunuyán River in Paraje Altamira and in the high and alluvial zone of Gualtallary. These terraces have medium and large gravels, covered with calcium carbonate paste, which contribute to the structure, texture and aftertaste of the wine.  
Training method: Spurred cordon  
Harvest date: 2019  
Type of viticulture: conventional

Winemaking and ageing  
Whole cluster: 30%  
Yeasts: native  
Fermentation container: concrete tanks without epoxy  
Maceration technique: through very careful pigeages to achieve the right extraction of the skins.  
Fermentation temperature: 28°C  
Length of fermentation: 20 to 25 days  
Malolactic fermentation: yes  
Size/material of the aging container: 3500 liters / French oak without toasting  
Age of container if wood: 10 years old  
Type of barrel and Cooperage: foudre  
Time of aging in container: 18 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,5%  
Ph: 3,67  
Residual sugar: 1,9 g/l  
Acidity: 5,6 g/l  
Sulfites: 80ppm Total SO2

Winemakers: Alberto Antonini, Attilio Pagli, Federico Gambetta

Price: £24.50

# CARA SUR

VINOS · MONTAÑA · BARREAL

## Cara Sur

Cara Sur is a project that was launched in 2013 by family and friends who felt the need to make wines that express the identity of a place that we love. The team includes Marcela Manini, Nuria Añó, Pancho Bugallo and Sebastián Zuccardi.

We make mountain wines that reflect the character and culture of the Andean people. We have revived a long, rich heritage that lives on in this mountain landscape, reflected in the ways the land is farmed and in the old vines themselves. We believe that the best way to convey a sense of place is to nurture the distinctive characteristics of the vines using a straightforward yet rigorous winemaking process.



## Cara Sur Criolla 2021 – TS

Province: San Juan  
Region: Calingasta Valley  
Subregion: Barreal  
Elevation: 1.550 msnm  
Varietal: 100% Criolla Chica

The Criolla Chica vines are mixed in between three parcels, within the same estate: "Pergola de blanca" (1,65 ha) · Grapes: Moscatel Tinto, Torrontés Sanjuanino and Criolla Chica. "Pergola El Cerezo" (1,45 ha) · Grapes: Cereza, Bonarda, Torrontés Sanjuanino, Moscatel Rosado and Criolla Chica. "Parral Los Nidos" (1,2 ha) · Grapes: Bonarda and Criolla Chica. "San Isidro Estate" (0,5 ha) · Grapes: Torrontés Sanjuanino and Criolla Chica.

Vineyard age: 80 years old  
Yields: 10.000 kg per ha.

Irrigation: Irrigation with snowmelt water from the Los Patos river.

Soil composition: The soils in this area are alluvial and are composed of material transported from the very heart of the Andes. Some areas contribute important colluvial deposits from the Precordillera, which makes possible a wide diversification of local agriculture.

Training method: pergola

Harvest date: 2021

Type of viticulture: ecological / sustainable

Winemaking and ageing

Whole cluster: 15% of broom

Yeasts: from the vineyard

Fermentation container: we ferment each plot separately, in 1.000 and 2.000 liters vases (concrete eggs)

Maceration technique: it lasts from 15 to 21 days, but with low extraction. During this phase, we humid the cap twice a day

Fermentation temperature: 22° C maximum

Length of fermentation: 15 to 21 days, each vineyard is fermented separately

Malolactic fermentation: spontaneous

Size/material of the aging container: concrete

Type of barrel and Cooperage: not used

Time of aging in container: 10 months

Time of aging in bottle: it is not aged in bottle, only for the time it takes to reach the market, which is generally 6 months from bottling

Analytical data

Alcohol: 12,9%

Ph: 3,4

Residual sugar: < 1,8 g/l

Acidity: 5,32 g/l

Sulfites: 25 mg/l (total), < 10 mg/l (free)

Winemakers: Francisco Bugallo, Sebastián Zuccardi

Price: £25



## Cara Sur Moscatel Blanco 2021 – TS

Province: San Juan  
Region: Calingasta Valley  
Subregion: Barreal  
Elevation: 1.550 msnm  
100% Moscatel Blanco grapes (a Criolla variety)

Vineyard size: 1 ha.

Vineyard age: 30 years old

Yields: 6.000 kg per ha.

Irrigation: Irrigation with snowmelt water from the Los Patos river.

Soil composition: The soils in this area are alluvial and are composed of material transported from the very heart of the Andes. Some areas contribute important colluvial deposits from the Precordillera, which makes possible a wide diversification of local agriculture.

Training method: pergola

Harvest date: 2021

Type of viticulture: ecological / sustainable

Winemaking and ageing

Whole cluster: no

Yeasts: from the vineyard

Fermentation container: in 2.000 litres concrete eggs

Maceration technique: 7 to 14 days

doesn't go over 22°C

Length of fermentation: 14 days

Malolactic fermentation: spontaneous

Tamaño/material del contenedor de envejecimiento: piletas de cemento de 3.000 litros

Tipo de barrica y tonelería: no

Time of aging in container: 7 months

Time of aging in bottle: it is not aged in bottle, only for the time it takes to reach the market, which is generally 6 months from bottling

Analytical data

Alcohol: 12,6%

Ph: 3,3

Residual sugar: < 1,8 g/l

Acidity: 5,7 g/l

Sulfites: 20 mg/l (total), < 7 mg/l (free)

Winemakers: Francisco Bugallo, Sebastián Zuccardi

Price: £25



## Catena Zapata

Great wines begin in the vineyard. Our vision is to make rich and unforgettable wines that are true to the special place they come from. The story of Catena is the story of Argentine wine. Founded in 1902, Argentina's Bodega Catena Zapata is known for its pioneering role in resurrecting Malbec and in discovering extreme high altitude terroirs in the Andean foothills of Mendoza.

El Viñedo Adrianna situado a una altura de casi 1.500 msnm, ha sido llamado el Grand Cru de Sudamérica.

Premios y Distinciones Decanter Man of the Year, Wine Spectator Distinguished Service Award, Der Feinschmaker Award, Wine and Spirits and Wine Enthusiast Winery Awards.



### La Marchigiana Criolla 2020 – TS

Province: Mendoza  
Region: Tupungato  
Subregion: Uco Valley  
Elevation: 900 msnm  
Varietal: 100% criollas  
Typo of wine: Rosé  
Vineyard size: 19 ha  
Age of the vineyard: from 1963  
Number of plants per hectare: 2.500 plants  
Yields: 200 qq/ha  
Irrigation: flood irrigation  
Soil composition: loamy sandy  
Training method: pergola  
Harvest date: first week of March 2021  
Type of viticulture: organic. ECOCERT certified

Winemaking and ageing  
Racimo completo: no  
Yeasts: native  
Fermentation container: terracotta jar with rosin coating  
Maceration technique: no  
Malolactic fermentation: full  
Fermentation temperature: 19°-22° C  
Length of fermentation: 21 days without skins  
Size/Material of the aging container: terracotta jar with rosin coating  
Time of aging in container: 8 months  
Time of aging in bottle: bottled in November 2020

Analytical data  
Alcohol: 13%  
Ph: 3,3  
Residual sugar: < 1,8 g/l  
Acidity: 4,9 g/l  
Sulfites: not added sulfites

Winemaker: Alejandro Vigil

Price: £25.00



### La Marchigiana Malbec 2020 – TS

Province: Mendoza  
Region: Luján de Cuyo  
Subregion: Lunlunta  
Elevation: 920 msnm  
Varietal: 100% Malbec  
She of the vineyard: 64 ha  
Edad del viñedo: 98 años  
Number of plants per hectare: 5.500 plants  
Yields: 50 qq/ha  
Irrigation: flood irrigation  
Soil composition: thin alluvial soils with mixed gravel, loam and clay  
Training method: VSP  
Harvest date: mid March 2021  
Type of viticulture: conventional. Sustainable Certification by Bodegas de Argentina

Winemaking and ageing  
Racimo completo: no  
Yeasts: native  
Fermentation container: clay jars  
Maceration technique: 3 days cold maceration in clay jars at 5-8 °C  
Malolactic fermentation: full  
Fermentation temperature: 21°- 24°C  
Length of fermentation: 19 days with the skins  
Size/material of aging container: terracotta jar with rosin coating  
Time of aging in container: 8 months  
Time of aging in bottle: bottled in November 2020

Analytical data  
Alcohol: 14,5%  
Ph: 3,6  
Residual sugar: 2,23 g/l  
Acidity: 5,62 g/l  
Sulfites: not added sulfites

Winemaker: Alejandro Vigil

Price: £25.00



### La Marchigiana Moscatel 2020 – TS

Province: Mendoza  
Region: Rivadavia  
Subregion: La Central  
Elevation: 635 msnm  
Varietal: 100% Moscatel  
Vineyard age: 11 years old  
Number of plants per hectare: 2.500 plants  
Yields: 120 qq/ha  
Irrigation: flood irrigation  
Soil composition: loamy sandy  
Training method: VSP  
Harvest date: mid March 2021  
Type of viticulture: conventional

Winemaking and ageing  
Racimo completo: no  
Yeasts: native  
Fermentation container: terracotta jar with rosin coating  
Maceration technique: no  
Malolactic fermentation: full  
Fermentation temperature: 19°-22° C  
Length of fermentation: 21 days without skins  
Size/Material of the aging container: terracotta jar with rosin coating  
Time of aging in container: 8 months  
Tiempo de crianza en botella: embotellado noviembre 2020

Analytical data  
Alcohol: 14,30%  
Ph: 3  
Residual sugar: < 2,56 g/l  
Acidity: 7,7 g/l  
Sulfites: not added sulfites

Winemaker: Alejandro Vigil

Price: £25.00



## El Porvenir

A female-led family-run project whose heart and mind are firmly in Cafayate, we want to share El Porvenir de Cafayate – our place in the world – with the world. Blending our ancestors' legacy together with an innovative entrepreneurial spirit, our roots are as strong as the vines we cultivate at 1,750 metres – and higher – above sea level in Cafayate. By embracing the challenges and opportunities that Cafayate Valley gifts us, our vintages invite you to traverse a wine-making journey filled with spirited achievements with us. Committed to caring for this land and its people, El Porvenir de Cafayate proudly puts sustainability and the environment first, which is reflected in our exceptional portfolio comprising a diverse array of products that we consider to be our family legacy.



### Laborum de Parcela Torrontés 2021 – TS

Province: Salta  
 Region: Cafayate  
 Elevation: 1.650 msnm  
 Varietal: 100% Torrontés  
 Vineyard size: 0,5 ha.  
 Vineyard age: 80 years old  
 Number of plants per hectare: 2.300 plants  
 Yields: 2.5 kg per plant  
 Irrigation: drip irrigation  
 Soil composition: 95% sand + 5% silt  
 Training method: pergola  
 Harvest date: 2021  
 Type of viticulture: sustainable

Winemaking and ageing  
 Whole cluster: yes  
 Yeasts: native  
 Fermentation container: concrete eggs  
 Maceration technique: none  
 Fermentation temperature: 18°C  
 Length of fermentation: 18 days  
 Malolactic fermentation: no  
 Size/material of aging container: concrete egg of 2,000 liters  
 Time of aging in container: 8 months  
 Time of aging in bottle: 6 months

Analytical data  
 Alcohol: 12,5%  
 Ph: 3,3  
 Residual sugar: 1,8 g/l  
 Acidity: 6,87 g/l  
 Sulfitos: 90 ppm

Winemaker: Francisco Puga

Price: £25.99



### Laborum de Parcela Tannat 2019 – TS

Province: Salta  
 Region: Cafayate  
 Elevation: 1.700 msnm  
 Varietal: 100% Tannat  
 Vineyard size:  
 Vineyard age: 27 years old  
 Number of plants per hectare: 5.000 plants  
 Yields: 1.5 kg per plant  
 Irrigation: drip irrigation  
 Soil composition: high percentage of rock  
 Training method: VSP  
 Harvest date: 2019  
 Type of viticulture: sustainable

Winemaking and ageing  
 Whole cluster: yes  
 Yeasts: native  
 Maceration technique: traditional with pump-overs  
 Fermentation container: stainless steel tank  
 Fermentation temperature: 22° to 24° C  
 Length of fermentation: 12 days  
 Malolactic fermentation: spontaneous  
 Size/material of aging container: French oak barrel of 500 liters  
 Type of barrel and Cooperage: Taransaud French oak  
 Time of aging in container: 12 to 16 months  
 Time of aging in bottle: 8 months

Analytical data  
 Alcohol: 14,7%  
 Ph: 3,55  
 Residual sugar: 1,98 g/l  
 Acidity: 6,71 g/l  
 Sulfitos: 65 ppm

Winemaker: Francisco Puga

Price: £27.49



### Alto Los Cuises Malbec 2019 – TS

Province: Salta  
 Region: Cafayate  
 Elevation: 1.850 msnm  
 Varietal: 100% Malbec  
 Vineyard size: 0,7 ha.  
 Vineyard age: 12 years old  
 Number of plants per hectare: 10.000 plants  
 Yields: 700 gr per plant  
 Irrigation: natural gravity irrigation (meltwater)  
 Soil composition: 60% rock + 35% sand + 5% silt  
 Training method: gobelet  
 Harvest date: 2019  
 Type of viticulture: sustainable

Winemaking and ageing  
 Whole cluster: yes  
 Yeast: autochthonous  
 Fermentation container: cement eggs with whole clusters between 5 and 10% depending on the year  
 Maceration technique: none  
 Fermentation temperature: 26°C  
 Duración de la fermentación: 8 días  
 Malolactic fermentation: spontaneous  
 Tamaño/material de contenedor de crianza: tonel 1.000 lts de roble Francés  
 Tipo de barrica y tonelería: Tonel Rousseau  
 Time of aging in container: 12 to 14 months  
 Time of aging in bottle: 12 months

Analytical data  
 Alcohol: 13,5%  
 Ph: 3,63  
 Residual sugar: 2,48 g/l  
 Acidity: 5,79 g/l  
 Sulfitos: 70 ppm

Winemaker: Francisco Puga

Price: £54.99



## Estancia Uspallata

A breathtaking sun-drenched landscape rises; right in the middle of the vast Andes Mountains. A cool wind blows through the vineyard, beside a pure and natural stream that flows down the slopes. Located at 6500' elevation, here the hills have eroded over the years and created new colluvial soils at the foot of the mountains. This is the character of our vineyard. Estancia Uspallata is a joint project between Alejandro Sejanovich, Jeff Mausbach, Jorge Crotta (who actively work on the wines and the vineyard) and Ariel Saud (owner of the vineyard) that takes viticulture to a new and extreme level, being the highest vineyard in all of Mendoza.



### Blanc de Noir Espumante 2018 – TS

Province: Mendoza  
Region: Uspallata  
Elevation: 2.000 msnm  
Varietal : 100% Pinot Noir  
Vineyard size: 4 ha.  
Vineyard age: 14 years old  
Number of plants per hectare: 5.500 plants  
Yields: 500 gr per plant  
Irrigation: drip irrigation  
Soil composition: stony, with patches of sand and quartz porphyries, along with some limestone.  
Training method: double guyot, VSP  
Harvest date: mid February 2018  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: 100% whole bunch oxidative pressing  
Yeast: natural  
Fermentation container: stainless steel  
Maceration technique: no  
Fermentation temperature: 22° C  
Length of fermentation: 14 days  
Malolactic fermentation: no  
Size/material of the aging container: 10% in 225 liter barrel; 90% in tank  
Type of barrel and Cooperage: used French oak  
Time of aging in container: 18 months in barrels; 6 months in tank  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 11,9%  
Ph: 3,00  
Residual sugar: 4,5 g/l  
Acidity: 7,9 g/l  
Sulfites: 110 mg/l total

Winemakers: Alejandro Sejanovich, Jeff Mausbach

Price: U\$S 50



### Pinot Noir 2018 – TS

Province: Mendoza  
Region: Uspallata  
Elevation: 2.000 msnm  
Varietal : 100% Pinot Noir  
Vineyard size: 4 ha.  
Vineyard age: 14 years old  
Number of plants per hectare: 5.500 plants  
Yields: 500 gr per plant  
Irrigation: drip irrigation  
Soil composition: stony, with patches of sand and quartz porphyries, along with some limestone.  
Training method: double guyot, VSP  
Harvest date: 25th February 2018  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: 60% whole cluster  
Yeast: natural  
Fermentation container: concrete tulip  
Maceration technique: daily pillage  
Fermentation temperature: 20°C  
Length of fermentation: 16 days  
Malolactic fermentation: 100%  
Size/material of the aging container: French oak barrels  
Type of barrel and Cooperage: used French oak  
Time of aging in container: 11 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,5%  
Ph: 3,3  
Acidity: 5,7 g/l  
Sulfites: 85 mg/l total

Winemakers: Alejandro Sejanovich, Jeff Mausbach

Price: U\$S 75



### Malbec 2018 – TS

Province: Mendoza  
Region: Uspallata  
Elevation: 2.000 msnm  
Varietal: 100% Malbec  
Vineyard size: 4 ha.  
Vineyard age: 14 years old  
Number of plants per hectare: 5.500 plants  
Yields: 500 gr per plant  
Irrigation: drip irrigation  
Soil composition: stony, with patches of sand and quartz porphyries, along with some limestone.  
Training method: double guyot, VSP  
Fecha de cosecha: 15 de Marzo de 2018  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: 40% whole cluster  
Yeast: natural  
Fermentation container: concrete pool  
Maceration technique: daily pumping  
Fermentation temperature: 22° C  
Length of fermentation: 18 days  
Malolactic fermentation: 100%  
Size/material of the aging container: French oak barrels  
Type of barrel and Cooperage: used French oak, 10% new one  
Time of aging in container: 14 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,2%  
Ph: 3,70  
Residual sugar: 1,8 g/l  
Acidity: 4,5 g/l  
Sulfites : 90 mg/l total

Winemakers: Alejandro Sejanovich, Jeff Mausbach

Price: U\$S 75

## Finca Suarez

Finca Suarez is a family project. All our wines are made with our own grapes from our own vineyards in Paraje Altamira. Our place in the world since 1921. We look for wines that speak of our estates, of the mountains, of limestone soils, of warm days, cool nights and our history in this land.

### Finca Suarez Las Piedras Malbec 2021 – TS



Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.100 msnm  
Varietal: 100% Malbec  
Vineyard size: 2 ha.  
Vineyard age: 25 years old  
Number of plants per hectare: 6.000 plants  
Yields: 6.500 kg per ha.  
Irrigation: traditional  
Soil composition: White caliche, granitic gravels with high calcium carbonate content  
Método de entrenamiento: mixed cord and guyot  
Fecha de cosecha: Marzo 2021  
Type of viticulture: sustainable

Winemaking and ageing  
Conglomerado completo: 30%  
Yeast: wild  
Fermentation container: 5.000 liters concrete vat  
Maceration technique: pigeage and pump over during 20 days  
Fermentation temperature: 29°C maximum  
Length of fermentation: 10 days  
Malolactic fermentation: yes  
Size/material of the aging container: concrete and foudre  
Age of container if wood: new  
Type of barrel and Cooperage: 1.200 liters French oak  
Time of aging in container: 12 months  
Time of aging in bottle: 6 months

Analytical data  
Alcohol: 14%  
Ph: 3,55  
Residual sugar: < 2 g/l  
Acidity: 5,5 g/l  
Sulfites: total maximum 60 ppm

Winemaker: Juanfa Suarez

Price: U\$S 50

### Finca Suarez Perico Blanco 2021 – TS



Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.100 msnm  
Varietales: 70% chardonnay + 30% semillon  
Vineyard size: 1 ha.  
Vineyard age: 30 years old  
Number of plants per hectare: 6.000 plants  
Yields: 7.000 kg per ha.  
Irrigation: traditional  
Soil composition: Caliche Rosa. This is an uncommon soil in Altamira and is found in our farm. It is a sandy loam soil, which is a 30 to 50 centimeter thick layer of a hard rock formed by sand, clay and calcium carbonate.  
Training method: cordon  
Harvest date: February 2021  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: 30% pressed  
Yeast: wild  
Fermentation container: used barrels  
Maceration technique: none  
Fermentation temperature: free  
Length of fermentation: 10 days  
Malolactic fermentation: partial  
Size/material of the aging container: 225 liters / French oak  
Age of container if wood: used  
Type of barrel and Cooperage: French oak  
Time of aging in container: 12 months  
Time of aging in bottle: 6 months

Analytical data  
Alcohol: 12,2 %  
Ph: 3,35  
Residual sugar: < 2 g/l  
Acidity: 5,7 g/l  
Sulfites: total maximum 80 ppm

Winemaker: Juanfa Suarez

Price: U\$S 50

### Finca Suarez Semillon 2021 – TS



Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.100 msnm  
Varietal: 100% semillon  
Vineyard size: 1 ha.  
Vineyard age: 10 years old  
Number of plants per hectare: 8.000 plants  
Yields: 10.000 kg per ha.  
Irrigation: traditional  
Soil composition: alluvial, sandy loam in the upper soil and underneath granite stones covered in calcium carbonate.  
Training method: cordon  
Harvest date: February 2021  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: 100% pressed  
Yeast: wild  
Fermentation container: used barrels  
Maceration technique: none  
Fermentation temperature: free  
Length of fermentation: 10 days  
Malolactic fermentation: partial  
Aging container size/material: used barrels  
Type of barrel and Cooperage: 225 liters French oak  
Time of aging in container: 12 months  
Time of aging in bottle: 6 months

Analytical data  
Alcohol: 11,7%  
Ph: 3,3  
Residual sugar: < 2 g/l  
Acidity: 6 g/l  
Sulfites: total maximum 80 ppm

Winemaker: Juanfa Suarez

Price: U\$S 40

## La Cayetana

*La Cayetana*

Making a long story short, Columbus brought the first seeds of Listan Prieto to the Americas. Soon this grape expanded both north and south. Called Mission grape in California, País in Chile and Perú, and Criolla in Argentina, this plus Muscat of Alexandria, pretty much completed the varietal stock back then. In Argentina, especially in Mendoza, French fine grapes did not exist until Monsieur Piaget, head of the first experimental vineyard and winemaking school, plus a few advanced entrepreneur families started to plant them around mid-1800's. Our Estate, located in Cruz de Piedra, Maipú, just twenty minutes from the city center of Mendoza, was originally a 168 acres' vineyard completely planted by 1860, was the first one with French grapes in Maipú. It had its own winery, re-build in 1912.

The Videla Family ordered its construction, which began as an outpost south of the City of Mendoza in the late 1700s, and was later expanded in 1865 and 1949. It was the patron saint's house of the first large estate with winery, implanted with French grapes, of the Department of Maipú. Many historical characters passed through the house, including General Julio Argentino Roca and his First Division in 1879, Cardinal Pacelli (future Pius XII) along with San Don Orione in 1934. The house's library houses numerous documentation and books illustrating the various historical stages. Today acts as an experimental vineyard/nursery that provide new vines through masal selection, to the Ver Sacrum project.

In 2013, Emilia and Eduardo Soler purchased the property, and embarked in a restoration project for the old Manor House, that was abandoned for 40 years. Vines were planted, gardens revived, and the old olive grove rescued, all this respecting the old techniques and with sustainability on mind.

## La Cayetana Integrae Naturae Criolla Blanca (aka Pedro Ximenez) 2019 – TS



Province: Mendoza

Region: IG Desierto del Lavalle

Subregion: Ing. Gustavo André

Elevation: 750 msnm

Varietals: 90% Criolla Blanca (Pedro Ximenez) + 10% trivarietal : 33% Gewurstraminer – 33% Viognier – 33% Semillón.

The trivarietal that conforms the 10% of the total finished wine is added at bottling time in forme of "dosage"

Size of the vineyard: 4.3 ha

Vineyard age: 70 years old

Number of plants per hectare: 8.000 plants

Yields: 165 q/ha

Irrigation: traditional flood irrigation

Soil composition: loamy sandy

Training method: pergola

Harvest date: last week of February 2019

Type of viniculture: non-certified organic

Winemaking and ageing

Yeasts: native

Fermentation container: Criolla Grande in 5.000 liters raw concrete egg; Trivarietal in 400 liters French oak pipes

Maceration technique : cold racked for 48 hs

Fermentation temperature: 21°C

Length of fermentation: 3 weeks

Malolactic fermentation: yes

Ageing container size/ material: Criolla in unlined concrete eggs; trivarietal in 400 liters French oak pipes (biological ageing)

Type of barrel and Cooperage: N/A

Ageing time in container: Criolla 6 months sur lie; Trivarietal 2 years under flor (biological ageing)

Time of ageing in bottle: 8 months

Analytical data

Alcohol: 13%

Ph: 3,2

Residual sugar: 2,00 g/l

Acidity: 6,1 g/l

Winemaker: Eduardo Soler

Price: U\$S 20

MICHELINI i MUFATTO

## Michelini i Mufatto

It is the project of Gerardo Michelini, his wife and winemaker, Andrea Mufatto and Manuel, the eldest son of the couple, also a winemaker. For years, they have been contributing to place the Michelini name, together with Gerardo's brothers, among the most prestigious winemakers in this part of the world. Their main concept is to demonstrate the purity, minerality, finesse and elegance of the Uco Valley terroir. Translated with [www.DeepL.com/Translator](http://www.DeepL.com/Translator) (free version)



## La Cautiva Vino Tinto 2020 – TS

Province: Mendoza  
Region: Gualtallary  
Subregion: La Cautiva  
Elevation: 1.600 msnm  
Varietal: 100% Malbec  
Vineyard size: 2 ha.  
Vineyard age: 15 years old  
Yields: 4.000 kg per ha.  
Irrigation: Yes  
Soil composition: sandy loam  
Training method: 100% whole bunch in wooden vats  
Harvest date: 2020  
Type of viticulture: ecological

Winemaking and ageing  
Whole cluster: 100% MB  
Yeast: indigenous  
Fermentation container: open wooden vats  
Maceration technique: Between 1 and 4 months of post-fermentative maceration  
Fermentation temperature: 23°C  
Length of fermentation: 10 days  
Malolactic fermentation: yes  
Size/material of the aging container: 3.000 liters / French oak  
Age of the container : between 4 and 6 uses  
Time of aging in container: 20 months  
Time of aging in bottle:

Analytical data  
Alcohol: 13,5%  
Ph: 3,5  
Residual sugar: 1,8 g/l  
Acidity: 5,9 g/l  
Sulfites: 60 mg/l total

Winemakers: Andrea Mufatto, Gerardo Michelini

Price: £80



## Certezas Semillon 2020 – TS

Province: Mendoza  
Region: Tupungato  
Subregión: El Peral  
Elevación: 1.300 msnm  
Varietal: 100% Semillón  
Vineyard size: 1 ha.  
Edad del viñedo: 120 años  
Rendimiento: 3000kg/ha  
Irrigación: sí  
Soil composition: sandy loam  
Training method: direct press and fermentation in fudre  
Harvest date: 2020  
Type of viticulture: ecological

Winemaking and ageing  
Whole cluster:  
Yeast: indigenous  
Fermentation container: 1,000 liters foudre  
Maceration technique: protective and cold maceration  
Fermentation temperature: 20°C  
Length of fermentation: 10 days  
Malolactic fermentation: yes  
Size/material of the aging container: 1.000 liters  
Tipo de barrica y tonelería:  
Time of aging in container: 20 months  
Time of aging in bottle:

Analytical data  
Alcohol: 13,5%  
Ph: 3,4  
Residual sugar: 1,8 g/l  
Acidity: 5,9 g/l  
Sulfites: 60 mg/l total

Winemaker: Manuel Michelini

Price: £60

## Otronia

Winery Otronia is located in the heart of Patagonia on parallel 45°33, probably the last frontier to the south to grow vines.

The heterogeneity of the soils, the permanent winds and the cold and dry climate guarantee a disease-free organic grape production.



### Otronia Chardonnay 2019 – TS

Province: Chubut  
Subregion: Sarmiento  
Elevation: 300 msnm  
Varietal: 100% Chardonnay  
Vineyard size: 51 ha  
Vineyard age: 12 years old  
Number of plants per hectare: 7.000 plants  
Yields: 5 t/h  
Irrigation: drip irrigation  
Soil composition: First layer (20 cm) aeolian sands, lake bottom clay as main texture with interclast of alluvial rocks.  
Training method: VSP  
Harvest date: 2019  
Type of viticulture: ecological / sustainable / organic

Winemaking and ageing  
Whole cluster: yes  
Yeasts: native  
Fermentation container: stainless steel  
Maceration technique: direct pressing  
Fermentation temperature: 15°C  
Length of fermentation: 60 days  
Malolactic fermentation: partial  
Size/material of the aging container: 2500 liters French oak without toasting  
Age of container if wood: from first and second use  
Type of barrel and cooperage: French oak foudre  
Time of aging in container: 18 to 20 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,3%  
Ph: 3,2  
Residual sugar: 2,4 g/l  
Acidity: 6 g/l  
Sulfites: 70 mg/l

Winemaker: Juan Pablo Murgia

Price: £47,00



### Otronia Pinot Noir 2019 – TS

Province: Chubut  
Subregion: Sarmiento  
Elevation: 300 msnm  
Varietal : 100% Pinot Noir  
Vineyard size: 51 ha  
Vineyard age: 12 years old  
Number of plants per hectare: 7.000 plants  
Yields: 5 t/h  
Irrigation: drip irrigation  
Soil composition: First layer (20 cm) aeolian sands, lake bottom clay as main texture with interclast of alluvial rocks.  
Training method: VSP  
Harvest date: 2019  
Type of viticulture: ecological / sustainable / organic

Winemaking and ageing  
Whole cluster: yes  
Yeasts: native  
Fermentation container: concrete pool  
Maceration technique: 30% whole bunch, maceration of 12 days, with pumping over.  
Fermentation temperature: 25°C  
Length of fermentation: 15 days  
Malolactic fermentation: 100%  
Aging container size/material: 5.000 liters barrel  
Age of container if wood: from first and second use  
Type of barrel and cooperage: French oak foudre without toasting  
Aging time in container: 24 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 12,9%  
Ph: 3,44  
Azúcar residual: 1,89 g/l  
Acidez: 6,3 g/l  
Sulfites: 70 mg/l

Winemaker: Juan Pablo Murgia

Price: £47,00



### Otronia 45 Rugientes Corte de Blancas 2019 – TS

Province: Chubut  
Subregion: Sarmiento  
Elevation: 300 msnm  
Varietals: 48% Chardonnay + 27% Gewürztraminer + 25% Pinot Grigio  
Vineyard size: 51 ha  
Vineyard age: 12 years old  
Number of plants per hectare: 7.000 plants  
Yields: 5 t/h  
Irrigation: drip irrigation  
Soil composition: Lake bottom clay, aeolian sands and fluvial and alluvial stones  
Training method: VSP  
Harvest date: 2019  
Type of viticulture: ecological / sustainable / organic

Winemaking and ageing  
Whole cluster: yes  
Yeasts: native  
Fermentation container: concrete eggs and vats  
Maceration technique: pressing maceration for 12 hours  
Fermentation temperature: 15°C  
Length of fermentation: 60 days  
Malolactic fermentation: partial  
Aging container size/material: 2.000 and 5.000 liters  
Age of container if wood: from first and second use  
Type of barrel and cooperage: French oak foudre and concrete vats  
Aging time in container: 24 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,2%  
Ph: 3,36  
Residual sugar: 3 g/l  
Acidity: 7,65 g/l  
Sulfites: 70 mg/l

Winemaker: Juan Pablo Murgia

Price: £24,00



## PerSe

Having travelled widely throughout the national wine regions, David and Edy decided to give shape to wines that would spontaneously express the terroirs where they originate, avoiding any interference that might hide their purity.

Our mission is to respect each plot of land as it is, not being obsessed with technology or with the overuse of resources, but rather capitalizing the technical knowledge acquired all our experience, and definitively following traditions.

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### Volare del Camino 2018 – TS



Province: Mendoza  
Region: Tupungato  
Subregion: Monasterio, Gualtallary, Valle de Uco  
Elevation: almost 1.500 msnm  
Varietal: 100% Malbec from pure limestone  
Vineyard size: 2.2 ha. Total. This is a fraction of less than 0.4 ha.  
Vineyard age: planted in 2010  
Number of plants per hectare: 5.000 plants  
Yields: less than 5 tons/ha  
Irrigation: drip irrigation  
Soil composition: soil with a short top layer with a high content of calcareous gravel  
Training method:  
Harvest date: March 2018  
Type of viticulture: organic (uncertified) & sustainable

Winemaking and ageing  
Yeasts: native  
Fermentation container: 500 liters vats  
Maceration technique: soft pillages, one per day  
Fermentation temperature: 18°- 20°C  
Length of fermentation: 2 weeks  
Malolactic fermentation: in barrel  
Size/material of the aging container: 225 liters / used French oak  
Age of container if wood: used several times (between 4 and 10 years)  
Type of barrel and Cooperage: neutral French oak barrels  
Time of aging in container: 16 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 14%  
Ph: 3,6  
Residual sugar: < 1,8 g/l  
Acidity: 6,8 g/l  
Sulfites: SO2 free 20 ppm approximately at the time of bottling

Winemakers: David Bonomi, Edy del Popolo

Price: U\$S 85 SRP

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### Inseparable 2018 – TS



Province: Mendoza  
Region: Tupungato  
Subregion: Monasterio, Gualtallary, Valle de Uco  
Elevation: 1.100 msnm  
Varietal: 100% Malbec  
Size of the vineyard: 2.2 ha in total (including Volare plot of 1.8 ha)  
Vineyard age: planted in 2010  
Number of plants per hectare: 5.000 plants  
Yields: 6 tn/ha  
Irrigation: drip irrigation  
Soil composition: sandy soil with calcareous gravel  
Training method: VSP  
Fecha de cosecha: fines de Marzo de 2018  
Type of viticulture: non-certified organic/ sustainable

Winemaking and ageing  
Yeasts: native  
Fermentation container: 20 hl concrete tanks  
Maceration technique: soft pillages, one per day  
Temperatura de fermentación: 22°- 25°C  
Length of fermentation: 2 weeks  
Malolactic fermentation: in barrel  
Size/material of the aging container: 225 liters / used French oak  
Age of container if wood: used several times (between 4 and 10 years)  
Type of barrel and Cooperage: neutral French oak barrels  
Time of aging in container: 14 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 14,5%  
Ph: 3,5  
Residual sugar: < 1,8 g/l  
Acidity: 6,9 g/l  
Sulfites: SO2 free 20 ppm approximately at the time of bottling

Winemakers: David Bonomi, Edy del Popolo

Price: U\$S 45 SRP

## Riccitelli Wines

Matias Riccitelli was born in Cafayate, Salta, a little village in the north of Argentina, a place where you can actually breathe wine. He moved to mendoza with his family, where he studied winemaking, few years later Matias became as a winemaker for one of the most prestigious wineries in Argentina. A traveler and a tireless dreamer, after taking part of countless harvests all over the wine world, where he gathered lots of anecdotes, he eventually decided to join these experiences with Jorge Riccitelli's teachings (his father and mentor) and he established Riccitelli Wines in 2009.



### Bastardo Old Wines from Patagonia 2020 – TS

Province: Río Negro  
Region: Allen  
Elevation: 300 msnm  
Varietal: 100% Bastardo  
Vineyard size: 1 ha.  
Vineyard age: 50 years old  
Number of plants per hectare: 4.500 plants  
Yields: 5.000 kg per ha.  
Irrigation: flood irrigation  
Soil composition: silty limestone  
Training method: VSP  
Harvest date: first week of March 2021  
In our vineyards we don't use any herbicide or systemic products, managing them in an agro-ecological way

Winemaking and ageing  
Whole cluster: 25%  
Yeast: indigenous  
Fermentation container: small French oak vats  
Fermentation temperature: 24° to 26°C  
Length of fermentation: 15 days  
Malolactic fermentation: yes  
Size/material of the aging container: 225 liters / French oak used barrels  
Tipo de barrica y tonelería : barricas de roble francés usadas  
Time of aging in container: 8 months  
Time of aging in bottle: 30 years

Analytical data  
Alcohol: 13%  
Ph: 3,3  
Residual sugar: 2,00 g/l  
Acidity: 6,5 g/l  
Sulfites: 50

Winemaker: Matías Riccitelli

Price: U\$S 10



### Semillón Old Wines from Patagonia 2021 – TS

Province: Río Negro  
Allen & Ing. Huergo  
Elevation: 300 msnm  
Varietal: 100% Semillón  
Vineyard size: 2 ha.  
Age of the vineyard: from the 60's  
Number of plants per hectare: 4.500 plants  
Yields: 5.000 kg per ha.  
Irrigation: flood irrigation  
Soil composition: limestone  
Training method: VSP  
Fecha de cosecha: 1era semana de Marzo 2021  
In our vineyards we don't use any herbicide or systemic products, managing them in an agro-ecological way

Winemaking and ageing  
Whole cluster: no  
Yeast: indigenous  
Fermentation container: French oak foudre  
Maceration technique: pellicular  
Fermentation temperature: 16°-18°C  
Length of fermentation: 30 days  
Malolactic fermentation: no  
Aging container size/material: used foudre of 2.000 liters  
Time of aging in container: 8 months  
Time of aging in bottle: 30 years

Analytical data  
Alcohol: 12,5%  
Ph: 3,15  
Residual sugar: 1,8 g/l  
Acidity: 7,2 g/l  
Sulfites: 50

Winemaker: Matías Riccitelli

Price: U\$S 19,5



### Kung Fu Malbec 2021 – TS

Province: Mendoza  
Region: Tupungato  
Subregion: Gualtallary  
Elevation: 1.400 msnm  
Varietal: 100% Malbec  
Vineyard size: 2 ha.  
Vineyard age: 12 years old  
Number of plants per hectare: 5.000 plants  
Yields: 6.000 kg per ha.  
Irrigation: drip irrigation  
Soil composition: limestone  
Training method: VSP  
Harvest date: first week of March 2021  
In our vineyards we don't use any herbicide or systemic products, managing them in an agro-ecological way

Winemaking and ageing  
Whole cluster: 50%  
Yeast: indigenous  
Fermentation container: small open top vats  
Fermentation temperature: 24° to 26° C  
Length of fermentation: 15 days  
Malolactic fermentation: yes  
Size/material of the aging container: small concrete eggs  
Time of aging in container: 8 months  
Time of aging in bottle: 10 years

Analytical data  
Alcohol: 13,5%  
Ph: 3,6  
Residual sugar: 2,5 g/l  
Acidity: 6,5 g/l  
Sulfites: 10

Winemaker: Matías Riccitelli

Price: U\$S 10



## Tacuil

Hidden. There is no more appropriate word to define Tacuil, an incredible place located in the Calchaquí Valley, specifically in Molinos, Salta. There, inland, the Dávalos family discovered an area suitable for extreme viticulture and an amazing terroir for the production of high altitude wines.

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### RD Tinto Malbec Cabernet 2020 – TS



Province: Salta  
Region: Calchaquíes Valleys  
Subregion: Molinos  
Elevation: 2.400 / 2.700 msnm  
Varietals: 80% Malbec + 20% Cabernet Sauvignon  
Vineyard size: 12 ha.  
Vineyard age: 30 years old  
If it is a single vineyard, the number of plants per hectare: all the vineyards from which it originates have 5,000 plants per ha.  
Yields: 3.500/5.000 kg per ha.  
Irrigation : 20% drip irrigation and then furrow irrigation  
Soil composition: granitic-based soils, some more stony and calcareous  
Training method: VSP  
Harvest date: March 2021  
Type of viticulture: organic (uncertified)

Winemaking and ageing  
Whole cluster: 10% whole cluster  
Yeast: indigenous  
Fermentation container: stainless steel  
Maceration technique: gentle extraction with little pumping-over and foot treading  
Fermentation temperature: 26 - 29°C maximum  
Length of fermentation: 7-10 days  
Malolactic fermentation: yes  
Size/material of aging container: We do not use wood. Aging is done first in the same stainless steel tank, then in bottle.  
Tiempo de crianza en contenedor :  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 14.8%  
Ph: 3.75  
Azúcar residual: 2.5 g/l  
Acidez: 5.5  
Sulfitos: 80 mg/l SO2 total

Winemakers: Álvaro and Raúl Dávalos

Price: U\$S 40



## Valle Arriba

In the north of the Calchaquí Valley, Salta, Argentina, in the departments of Molinos, Cachi and San Carlos, there are micro valleys of very high enological potential, at altitudes between 2,000 and 3,000 meters above sea level. Locally they are identified with the name Valle Arriba. Since 2007 we have studied every corner of this region and selected some of these terroirs for their character and potential, where we have produced wines that we consider exceptional.

### Valle Arriba El Pucareño 2020 – TS



Province: Salta  
Region: Calchaquíes Valleys  
Subregion: Pucará Valley  
Elevation: 2.400 msnm  
Varietal: 100% Malbec  
Vineyard size: 3 ha.  
Vineyard age: 15 years old  
Number of plants per hectare: 5.000 plants  
Yields: 5.000 kg per ha.  
Irrigation: drip irrigation  
Soil composition: alluvial soil with granite base, deep, with ferric clay content  
Training method: VSP  
Harvest date: March 2021  
Type of viticulture: organic (uncertified)

Winemaking and ageing  
Whole cluster: 10% whole cluster  
Yeast: indigenous  
Fermentation container: concrete eggs  
Maceration technique: short pump-overs  
Fermentation temperature: 26 - 28°C  
Length of fermentation: 7-10 days  
Malolactic fermentation: yes  
Size/material of the aging container: without wood  
Tiempo de crianza en contenedor :  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 14,3%  
Ph: 3,7  
Residual sugar: 2,3 g/l  
Acidity: 6,0 g/l  
Sulfites: 90

Winemaker: Raúl Dávalos

Price: U\$S 45

### Valle Arriba La Criollita 2019 – TS



Province: Salta  
Region: Calchaquíes Valleys  
Subregion: Molinos  
Elevation: 2.000 msnm  
Varietal: 100% Criolla Chica  
Vineyard size: 0.5 ha.  
Vineyard age: 80 years old  
If it is a single vineyard, the number of plants per hectare: 1.500 plantas per ha. approximately  
Yields: 6.000 kg per ha.  
Irrigation: flood  
Soil composition: sandy, deep with some stoniness at depth  
Training method: pergola  
Harvest date: March 2019  
Type of viticulture: sustainable and organic (uncertified)

Winemaking and ageing  
Whole cluster: 15% whole cluster  
Yeast: indigenous  
Fermentation container: small vats  
Maceration technique: soft stomping  
Fermentation temperature: 20°- 25°C  
Length of fermentation: 10 to 12 days  
Malolactic fermentation: yes  
Size/material of the aging container: 225 liters / French oak  
Age of container if wood: used several times  
Type of barrel and Cooperage: French, different cooperages  
Time of aging in container: 18 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,5%  
Ph: 3,5  
Residual sugar: 1,8 g/l  
Acidity: 6,0 g/l  
Sulfites: 90

Winemaker: Raúl Dávalos

Price: U\$S 30

## Ver Sacrum

Eduardo Soler and two friends started Ver Sacrum in 2011 with the concept of growing and vinifying Rhone varietals. Their winemaking ethos focuses on fresh, low alcohol, lighter skin contact, native yeast, honest and easy drinking wines. All grapes are hand harvested and most are foot crushed with minimal intervention in the vineyards and winery and no corrections, filtration, or pump overs. They currently make wine from their small vineyard in Los Chacayes, Uco Valley (Mendoza) where they have planted Grenache, Monastrell, Carignan, Roussane, Marsanne, Mencia, Syrah, Teroldego, and Nebbiolo.



### Sacrum GSM 2018 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: IG Los Chacayes, Vista Flores  
Elevation: 1.100 msnm  
Varietals: 70% Grenache Noir + 15% Syrah + 15% Monastrell  
Size of the vineyard: 0,7 ha (this parcel)  
Vineyard age: 12 years old  
Number of plants per hectare: 11.000 plants  
Yields: 8.500 kg/ha  
Irrigation: automated drip irrigation  
Soil composition: rocky alluvial soil. Formerly riverbed of Arroyo Grande  
Training method: gobelet  
Harvest date: second week of April 2018  
Type of viticulture: organic (certification in process)

Winemaking and ageing  
Yeasts: native  
Fermentation container: raw concrete egg of 3.000 liters  
Maceration technique: semi-carbonic maceration during 8 days at low temperature  
Fermentation temperature: 24°C  
Length of fermentation: 25 days  
Malolactic fermentation: spontaneous  
Size/material of aging container: 50% in eggs on its lees, 50% on third-use 225 liters French oak  
Age of container if wood: more than 10 usages (mixed cooperage)  
Type of barrel and Cooperage: new French oak  
Time of aging in container: 6 months  
Time of aging in bottle: 8 months

Analytical data  
Alcohol: 13,5%  
Ph: 3,29  
Acidity: 5,32 g/l

Winemaker: Eduardo Soler

Price: U\$S 20



### Sacrum Gloria Ganacha Premium 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: IG Los Chacayes, Vista Flores  
Elevation: 1.100 msnm  
Varietal: 100% Garnacha  
Size of the vineyard: 0,7 ha (this parcel)  
Vineyard age: 10 years old  
Number of plants per hectare: 10.000 plants  
Yields: 9.500 kg/ha  
Irrigation: automated drip irrigation  
Soil composition: rocky alluvial soil. Formerly riverbed of Arroyo Grande  
Training method: gobelet  
Harvest date: 2018  
Type of viticulture: organic (certification in process)

Winemaking and ageing  
Yeasts: native  
Whole cluster: 50%  
Fermentation container: 400 liters oak barrels and 150 liters ceramic amphorae  
Maceration technique: semi-carbonic maceration during 4 days at low temperature  
Fermentation temperature: 22°C  
Length of fermentation: 18 days  
Malolactic fermentation: spontaneous  
Size/material of aging container: 50% in amphorae on its lees, 50% on third and fourth-use 225 liters French oak  
Age of container if wood: more than 10 usages  
Type of barrel and Cooperage: assorted French cooperage  
Time of aging in container: 18 months  
Time of aging in bottle: 20 months

Analytical data  
Alcohol: 13%  
Ph: 3,35  
Acidity: 6,37 g/l

Winemaker: Eduardo Soler

Price: U\$S 30

## Mundo Revés

Mundo Revés is a project started by two young French boys who arrived in Argentina ten years ago.

Both discovered in Argentina a viticulture and a style of wines very different from what they were used to in France. They found enormous potential in the Argentine terroir and felt that this was a great opportunity to fulfill their dream (Reves means “dream” in French) in a fantastic country. After having worked for several years in different wineries and having visited all the vineyards in Mendoza, they decided to focus on the Uco Valley and produce their own wines there. They found magnificent places (Altamira, Cepillo, Chacayes and Gualtallary, among others) to produce special wines from grapes such as Bonarda, Cabernet Franc, Semillon, Sauvignon Blanc, Criolla and, of course, Malbec.



### Asa Nisi Masa Bonarda – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: IG Los Chacayes  
Elevation: 1.000 msnm  
Varietal: 100% Bonarda  
Vineyard size: 3 ha  
Vineyard age: 35 years old  
Number of plants per hectare: 2.000 plants  
Yields: 10 tn/ha  
Irrigation: flood irrigation  
Soil composition: sandy loam soil over a meter and then a horizon of alluvial gravels  
Training method: pergola  
Harvest date: 2021  
Type of viticulture: sustainable

Vinificación y crianza: huevos de hormigón: Fermentación espontánea, sangría del 10%  
Racimo completo: no  
Yeast: indigenous  
Fermentation container: concrete egg  
Maceration technique: total maceration for three weeks  
Fermentation temperature: 26°C  
Length of fermentation: 10 days  
Malolactic fermentation: yes  
Aging container size/material: 5.000 liters concrete vat  
Type of barrel and cooperage: aged in concrete vats on lees with frequent batonage.  
Time of aging in container: 8 months  
Time of aging in bottle: 6 months

Analytical data  
Alcohol: 12%  
Ph: 3,6  
Residual sugar: 0 g/l  
Acidity: 5.8 g/l in tartaric acid  
Sulfites: 60

Winemakers: Quentin Pommier y Thibault Lepoutre

Price: £16



### Le petit voyage Blend de blancas – TS

Province: Mendoza  
Region: Sauvignon Blanc is produced in Gualtallary; the Semillon in Tupungato and the Tokaj in Los Chacayes  
Elevation: Gualtallary 1.350 msnm; Tokaj 1.000 msnml and Semillon 900 msnm  
Varietals: 20% Semillón + 40% Tokaj + 40% Sauvignon Blanc  
Vineyard size: 2 ha for Sauvignon Blanc; 1.20 ha for Semillon and 3 ha for Tokaj  
Vineyard age: 40 years old (Sauvignon Blanc 20 yo)  
Yields: Semillon 7 tn; Tokaj 10 tn and Sauvignon blanc 7 tn  
Irrigation: flood irrigation for the Semillon and Tokaj; drip irrigation for Sauvignon Blanc  
Soil composition: Loam soil for Semillon and Tokaj; sandy loam for Sauvignon Blanc  
Training method: Tokaj pergola, Semillón & Sauvignon Blanc VSP  
Harvest date: everything was harvested between the last week of February and the first week of March 2022  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: no, but all the fermentation with the skins  
Yeast: indigenous  
Fermentation container: concrete eggs and third-use barrels  
Maceration technique: Maceration and fermentation between 1 and 3 months depending on the varieties with a short pump over per day during fermentation  
Fermentation temperature: 15° to 19°C  
Duración de la fermentación: 14 días  
Malolactic fermentation: no  
Size/material of the aging container: third-use barrels for Tokaj and Semillon; concrete eggs for Sauvignon Blanc  
Age of the container if it is made of wood: third-use barrels  
Type of barrel and Cooperage: 225 liters barrel  
Time of aging in container: 5 months  
Time of aging in bottle: 6 months

Analytical data  
Alcohol: 13%  
Ph: 3,3  
Residual sugar: 0 g/l  
Acidity: 7 g/l  
Sulfites: no sulfites throughout the production. 40 mg added at bottling. Unfiltered wine

Winemakers: Quentin Pommier y Thibault Lepoutre

Price: £13



### Le petit voyage Torrontés – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: IG Los Chacayes  
Elevation: 1.000 msnm  
Varietal: 100% Torrontés  
Vineyard size: 1,5 ha  
Vineyard age: 35 years old  
Number of plants per hectare: 2.000 plants  
Yields: 10 tn  
Irrigation: flood irrigation  
Soil composition: loam  
Training method: pergola  
Harvest date: March 2022  
Type of viticulture: sustainable

Winemaking and ageing  
Yeast: indigenous  
Fermentation container: concrete vats  
Maceration technique: with skins  
Fermentation temperature: 16° to 18°C  
Length of fermentation: 14 days  
Malolactic fermentation: no  
Aging container size/material: 5.000 liters concrete vat  
Time of aging in container: 4 months with skins  
Time of aging in bottle: 2 months

Analytical data  
Alcohol: 13%  
Ph: 3,4  
Residual sugar: 0 g/l  
Acidity: 6,5 g/l in tartaric acid  
Sulfites: the entire vinification process is carried out without sulfites, only 40 ml are added at the time of bottling. Unfiltered wine

Winemakers: Quentin Pommier y Thibault Lepoutre

Price: £13

## PROYECTO HERMANAS

### Proyecto Hermanas

Proyecto Hermanas is to throw a question into the air to challenge traditions, but, at the same time, respect them, establishing our legacy through a new path of work. It is the search for our own style, dreaming of a path together and bringing together lands that are far away.

Es una oportunidad para extrañarnos menos, para reírnos de las diferencias y sumar fuerzas con la naturaleza. No hay un motivo exacto para este proyecto, aunque las ganas de compartir nos dejan en evidencia así como la necesidad del cambio, que siempre está presente



### Proyecto Hermanas Malbec – Cabernet Franc 2019 – TS

Province: Mendoza  
Region: Pedriel, Luján de Cuyo & Gualtallary, Tupungato  
Elevation: 980 & 1.150 msnm  
Varietals: 75% Malbec + 25% Cabernet Franc  
Size of the vineyard: Cabernet Franc: 2 plots, one of 2 ha. and the other of 1,5 ha. Total La Jacintana vineyard: 25 ha total planted; Malbec: 4 parcels of 1.8 ha approx. Total vineyard 23 ha Finca Aguas Verdes (Gualtallary).  
Age of the vineyard: Cabernet Franc planted in 1993 (Perdriel) and Malbec in 2006 (Gualtallary)  
Number of plants per hectare: Cabernet Franc 3.200 plants/ha & Malbec 3.200 plants/ha  
Yields: Cabernet Franc 75 qq/ha & Malbec 70 qq/ha  
Irrigation: drip irrigation with well water and tap water  
Soil composition: in Gualtallary: sandy with a high calcareous content. Caliche and stones at variable depth in Perdriel: silty loam soil with stone subsoil at variable depth  
Training method: high SVP. Cordon pruning  
Harvest date: 2019  
Type of viticulture: plan to become organic in 5 years

Winemaking and ageing  
Yeast: indigenous  
Fermentation container: stainless steel tanks from 5,000 to 10,000 liters or oak vats of 4,000 liters  
Maceration technique: cold pre-fermentation for 3 days.  
Fermentation temperature: 30-31°C maximum  
Length of fermentation: 20 to 25 days  
Malolactic fermentation: spontaneous  
Size/material of the aging container: 500 liters barrels  
Age of container if wood: second use  
Type of barrel and Cooperage: French oak barrels  
Time of aging in container: 12 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,8%  
Ph 3,60  
Residual sugar: 1,7 g/l  
Acidity: 5,48 g/l  
Sulfitos n/a

Winemaker: Juan Roby  
Price: U\$S 35



### Proyecto Hermanas Pinot Noir 2019 – TS

Province: Mendoza  
Region: Tupungato  
Subregion: Gualtallary  
Elevation: 1.350 msnm  
Varietal : 100% Pinot Noir  
Size of the vineyard: 23 ha.  
Number of plants per hectare: 6.800 plants  
Yields: 60 qq/ha  
Irrigation: drip irrigation  
Soil composition: sandy with a high calcareous content. Caliche and stones at variable depth  
Training method: high SVP. Guyot pruning  
Harvest date: 2019  
Type of viticulture: conventional

Winemaking and ageing  
Yeast: indigenous  
Fermentation container: 4.000 liters oak vats  
Maceration technique: cold pre-fermentation for 3 days.  
Fermentation temperature: under 28°C  
Length of fermentation: 15 to 25 days  
Malolactic fermentation: spontaneous  
Aging container size/material: 2.500 liters and 500 liter barrels / French oak  
Age of the container : between 2 usages and more  
Tipo de barrica y tonelería : toneles de roble francés y barricas de roble francés  
Time of aging in container: 12 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 12,9%  
Ph 3,5  
Residual sugar: 1,8 g/l  
Acidity: 6,3 g/l

Winemaker: Juan Roby  
Price: U\$S 35



### Proyecto Hermanas White Blend 2021 – TS

Province: Mendoza  
Region: Tupungato & Luján de Cuyo  
Subregion: La Carrera (Sauvignon Blanc), Gualtallary (Chardonnay) & Perdriel (Viognier)  
Elevation: 1.400, 1.350 & 980 msnm  
Varietals: 52% Sauvignon Blanc + 32% Chardonnay + 16% Viognier  
Yields: Chardonnay 80 qq ha; Sauvignon 70 qq/ha & Viognier 80 qq/ha  
Irrigation: drip irrigation  
Soil composition: Sauvignon: sandy; Viognier: silty loam with stone subsoil at variable depths; Chardonnay: sandy with a high calcareous content, caliche and stones at variable depths.  
Training method: Viognier & Sauvignon blanc high SVP, cordon pruning  
Chardonnay high SVP, guyot  
Harvest date: 2021  
Type of viticulture: conventional

Winemaking and ageing  
Yeast: selected  
Fermentation container: Sauvignon Blanc fermented in a stainless steel tank at a low temperature while the Chardonnay and Viognier, once fermentation had started, were transferred to 500 liters French oak barrels  
Maceration technique: without maceration. Pressing and prior deburring by decanting  
Fermentation temperature: Sauvignon Blanc, below 15°C; Chardonnay and Viognier below 18°C  
Length of fermentation: 15 to 21 days  
Malolactic fermentation: no  
Size/material of the aging container: Sauvignon blanc in stainless steel tanks. In the case of the Chardonnay, half of the wine was placed in new French oak barrels and the other half in used French oak barrels. The Viognier was aged in used French oak barrels.  
Container aging time: each varietal spent 12 months in its tank/barrel before being blended and bottled  
Time of aging in bottle: 8 months minimum

Analytical data  
Alcohol: 13,4%  
Ph 3,2  
Residual sugar: 1,4 g/l  
Acidity: 6,7 g/l

Winemaker: Juan Roby

Price: U\$S 35

# SuperUco

## SuperUco

Like many great projects, SuperUco was born as a shared dream, which with time and work we sculpt into a solid reality. The four Michelini brothers, Gerardo, Matías, Gabriel and Juan Pablo, together with Daniel Sammartino, gestated the idea, developed it and transformed it for almost five years to turn it into this fertile present that we had imagined long ago in time. Five people united by a project, by an idea of wine, but especially by a passion. Today, SuperUco is a constant search to polish, with increasing precision, the art of making wines from the terroir where we live. Wines from the terroir of which we are part. We make pure wines; wines with a transparent message that express all the complexity of their origin. The Uco Valley; our place in the world.



### SuperUco Calcáreo Granito 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Gualtallary  
Elevation: 1.400 msnm  
Varietal: 100% Malbec  
Vineyard size: 1,5 ha  
Vineyard age: 15 years old  
Number of plants per hectare: 5.000 plants  
Yields: 6.000 kg per ha.  
Irrigation: drip irrigation  
Soil composition: calcareous alluvial and granitic  
Training method: SVP  
Harvest date: 2019  
Type of viticulture: biodynamic

Winemaking and ageing  
Whole cluster: 30%  
Yeasts: native  
Fermentation container: concrete eggs  
Maceration technique: no  
Fermentation temperature: 18° to 25°C  
Length of fermentation: 20 days  
Malolactic fermentation: yes  
Aging container size/material: 5.000 liters French oak  
Age of container if wood: 2 years old  
Type of barrel and cooperage: used French oak barrel BOUTES  
Time of aging in container: 12 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,3%  
Ph: 3,73  
Residual sugar: 2,78 g/l  
Acidity: 4,6g g/l  
Sulfites: 67 mg/l

Winemakers: Michelini Bros

Price: U\$S 35



### SuperUco Calcáreo Río 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Los Chacayes  
Elevation: 1.150 msnm  
Varietal: 100% Malbec  
Vineyard size: 0,9 ha  
Vineyard age: 10 years old  
Number of plants per hectare: 5.000 plants  
Yields: 4.900 kg per ha.  
Irrigation: drip irrigation  
Soil composition: alluvial and calcareous, with river stones  
Training method: SVP  
Harvest date: 2019  
Type of viticulture: biodynamic

Winemaking and ageing  
Whole cluster: 30%  
Yeasts: native  
Fermentation container: concrete eggs  
Maceration technique: no  
Fermentation temperature: 18° to 25°C  
Length of fermentation: 20 days  
Malolactic fermentation: yes  
Size/material of the aging container: 5.000 liters / French oak  
Age of container if wood: 2 years old  
Type of barrel and cooperage: used French oak barrel BOUTES  
Time of aging in container: 12 months  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 13,3%  
Ph: 3,72  
Residual sugar: 2,62 g/l  
Acidity: 4,70 g/l  
Sulfites: 61 mg/l

Winemakers: Michelini Bros

Price: U\$S 35



### SuperUco Gualta 2018 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Gualtallary  
Elevation: 1.400 msnm  
Varietals: 60% Malbec + 40% Cabernet Franc  
Vineyard size: 0,4 ha  
Vineyard age: 15 years old  
Number of plants per hectare: 5.500 plants  
Yields: 6.100 kg per ha.  
Irrigation: drip irrigation  
Soil composition: calcareous and alluvial  
Training method: SVP  
Harvest date: 2018  
Type of viticulture: biodynamic

Winemaking and ageing  
Whole cluster: 100% (treading)  
Yeasts: native  
Fermentation container: French oak rolls  
Maceration technique: no  
Fermentation temperature: 18° to 25°C  
Length of fermentation: 20 days  
Malolactic fermentation: yes  
Size/material of the aging container: 225 liters / French oak  
Age of container if wood: 3 years old  
Type of barrel and Cooperage: used French oak  
Time of aging in container: 18 months  
Time of aging in bottle: 24 months

Analytical data  
Alcohol: 14,75%  
Ph: 3,63  
Residual sugar: 1,25 g/l  
Acidity: 5,25 g/l  
Sulfites: 15 mg/l

Winemakers: Michelini Bros

Price: U\$S 75



## Zuccardi Valle de Uco

Zuccardi Valle de Uco is the result of the work and dedication of a family of winegrowers with a strong entrepreneurial spirit and a very strong identity of its own. The constant research and training of the team gave rise to the construction of the winery at Finca Piedra Infinita, in the Uco Valley.



### Zuccardi Concreto Malbec 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: IG Paraje Altamira  
Elevation: 1.100 msnm  
Varietal: 100% Malbec  
Tamaño del viñedo: 42 has.  
Vineyard age: 13 years old  
Number of plants per hectare: 6.947 plants  
Yields: average 6.500 kg/ha  
Irrigation: drip irrigation  
Soil composition: with origin in the alluvial fan of the Tunuyán River, in its upper part. For this wine, only the stoniest soils of the estate are selected, in which the stone is very shallow and with abundant coverage of calcareous material.  
Harvest date: first week of March 2019  
Type of viticulture: sustainable

Winemaking and ageing  
Whole cluster: yes  
Yeasts: native  
Fermentation container: concrete vats without epoxy  
Maceration technique: traditional  
Fermentation temperature: 26 - 28°C  
Length of fermentation: 10 days – total maceration between 14 and 20 days  
Malolactic fermentation: yes  
Size/Material of ageing container: concrete containers  
Type of barrel and cooperage: not used  
Time of aging in bottle: 2 years

Analytical data  
Alcohol: 13,5%  
Ph: 6,5  
Residual sugar: 1,8 g/l  
Acidity: 5,85 g/l  
Sulfites: yes

Winemaker: Sebastián Zuccardi

Price: U\$S 45



### Zuccardi Poligonos Malbec Gualtallary 2019 – TS

Province: Mendoza  
Region: Uco Valley, Tupungato  
Subregion: Gualtallary  
Elevación: 1.300 msnm  
Varietal: 100% Malbec  
Vineyard size: comes from different vineyards within the Gualtallary Town  
Edad del viñedo: promedio 8 años  
Number of plants per hectare: 4.200 to 5.000 plants  
Yields: average 7.000 kg/ha  
Irrigation: drip irrigation  
Soil composition: soil originated in the alluvial fan of the Las tunas river, and with wind contributions. Very heterogeneous. Generally sandy, of little or medio depth. It presents gravels of medium size, caliche and abundant calcium carbonate deposits.  
Harvest date: first and second week of March 2019  
Type of viticulture: sustainable & conventional

Winemaking and ageing  
Yeasts: native  
Fermentation container: concrete vats  
Maceration technique: traditional  
Fermentation temperature: 26 - 28°C  
Length of fermentation: 10 days – total maceration between 14 and 20 days  
Size/material of ageing container: concrete vats  
Type of barrel and cooperage: not used  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 14,3%  
Residual sugar: 3,66 g/l  
Acidity: 5,64 g/l  
Sulfites: yes

Winemaker: Sebastián Zuccardi

Price: U\$S 29



### Zuccardi Poligonos Malbec Paraje Altamira 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: Paraje Altamira  
Elevation: 1.100 msnm  
Varietal: 100% Malbec  
Size of the vineyard: it comes from different vineyards within the town Paraje Altamira  
Vineyard age: 12 years old  
Number of plants per hectare: 5.000 to 7.000 plants  
Yields: average 7.500 kg/ha  
Irrigation: drip irrigation  
Soil composition: soils originating from the alluvial fan of the Tunuyán River, in its upper area. Very heterogeneous. Sandy-loam surface with medium and large gravel at variable depths, with abundant coverage of calcareous material  
Harvest date: first and second week of March 2019  
Type of viticulture: sustainable

Winemaking and ageing  
Yeasts: native  
Fermentation container: concrete vats  
Maceration technique: traditional  
Fermentation temperature: 26 - 28°C  
Length of fermentation: 10 days – total maceration between 14 and 20 days  
Malolactic fermentation: yes  
Size/Material of ageing container: concrete containers  
Type of barrel and Cooperage: not used  
Time of aging in bottle: 12 months

Analytical data  
Alcohol: 14%  
Ph: 3,67  
Residual sugar: 3,67 g/l  
Acidity: 5,26 g/l  
Sulfites: yes

Winemaker: Sebastián Zuccardi

Price: U\$S 29