



REGION I

Cabernet Sauvignon



COUNTRY: Argentina

VARIETAL: Cabernet Sauvignon

REGION: Lujan de Cuyo, Mendoza

VINTAGE: 2019

SIZE: 750 ml

BRAND: Region I

TASTING NOTES

Dark red color, with violetish hues. This young cabernet is concentrated, with an elegant aroma, typical traces of black pepper and a touch of red pepper. Great structure on the palate and an outstanding finish.

VINEYARD

- Training System:** V.S.P.
- Soil:** Franc, very heterogeneous because of the alluvial sediments, rich in calcium and potassium, with low organic material.
- Irrigation:** Flooding by ditch with the Mendoza River, coming from the melting snow of the Andes Mountains.

HARVEST

Carefully selected vineyards. The spring was normal, with optimal temperatures and low rainfall at the end. In a short time an average between 100 mm to 150 mm was accumulated, stimulating the plant growth. The ripeness was late, but in the last hot days, the delay on the cycle of the grape vine was corrected, resulting a high quality vintage.

WINEMAKING

The harvest began on early April. Selected yeasts were inoculated for the alcoholic fermentation process at a controlled temperature between 23°C and 27°C, during 12 days, matching concrete and stainless steel tanks.

Aging potential: 1 to 2 years.

ANALYTICAL DATA

Alcohol

13.3%

Reducing Sugars

2.16 g/l

Total Acidity

5.90 g/l

PH

3.7



REGION I

Malbec



COUNTRY: Argentina

VARIETAL: Malbec

REGION: Lujan de Cuyo, Mendoza

VINTAGE: 2019

SIZE: 750 ml

BRAND: Region I

TASTING NOTES

Deep violet red with ruby sparkles. Bouquet of cherries, raspberries and ripe plums with notes of vanilla from its oak ageing. Sweet attack with rounded tannins. Intense flavors typical of this variety lead to an attractive and lingering finish.

VINEYARD

- Training System:** V.S.P.
- Soil:** Franc, very heterogeneous because of the alluvial sediments, rich in calcium and potassium, with low organic material.
- Irrigation:** Flooding by ditch with the Mendoza River, coming from the melting snow of the Andes Mountains.

HARVEST

Carefully selected vineyards. The spring was normal, with optimal temperatures and low rainfall at the end. In a short time an average between 100 mm to 150 mm was accumulated, stimulating the plant growth. The ripeness was late, but in the last hot days, the delay on the cycle of the grape vine was corrected, resulting a high quality vintage.

WINEMAKING

The harvest began on the first half of March. Selected yeasts were inoculated for the alcoholic fermentation process at a controlled temperature between 23°C to 26°C, during 10 days, matching concrete and stainless steel tanks.

Ageing potential: 1 to 2 years.

ANALYTICAL DATA

Alcohol

13.4%

Reducing Sugars

2.95 g/l

Total Acidity

5.25 g/l

PH

3.7



REGION I

Moscato



COUNTRY: Argentina

VARIETAL: Moscato

REGION: San Rafael, Mendoza

VINTAGE: 2020

SIZE: 750 ml

BRAND: Region I

TASTING NOTES

Pale yellow with greenish tinges. In the nose, this fresh and fruity moscato is vibrant and expressive, with peach notes and white flowers hints. This is a sweet, crispy wine, with a refreshing finish.

VINEYARD

•**Training System:** V.S.P.

•**Soil:** Franc to franc-sandy, very heterogeneous because of the alluvial sediments, rich in calcium and potassium, with low organic matter.

•**Irrigation:** Flooding by ditch with the Diamante river, coming from the melting snow of the Andes Mountain.

HARVEST

Carefully and selected hand-picked grapes, at dawn, using 20 kgs plastic boxes. The spring was normal, with wide temperature range (hot days and cool nights) and low annual rainfall. In a short time, an average between 100 mm to 130 mm was accumulated, stimulating the plant growth. The ripeness was late, but in the last hot days, the delay on the cycle of the grape vine was corrected, resulting a high quality vintage.

WINEMAKING

The harvest began the first days of March. Maceration for 4 hours and then pressing. After this, stripping up is followed by a fermentation process, during which selected yeasts are inoculated, at a controlled temperature between 14°C and 16°C, for 20 days.

Ageing potential: 1 year.

ANALYTICAL DATA

Alcohol

11.5%

Reducing Sugars

63.00 g/l

Total Acidity

6.40 g/l

PH

3.3

REGION I

RESERVE

Malbec



AWARDS

“90 Points”
James Suckling
(2018)

“91 Points”
James Suckling
(2016/2017)

COUNTRY: Argentina

VINTAGE: 2018

VARIETAL: Malbec

SIZE: 750 ml

REGION: Lujan de Cuyo, Mendoza

BRAND: Region I

TASTING NOTES

A dense and layered red with dried berries and lemon zest. Some mandarins. Medium to full body, chewy tannins and a flavorful finish. Drink or hold -- (James Suckling)

VINEYARD

- Training System:** V.S.P.
- Soil:** Franc, very heterogeneous because of the alluvial sediments, rich in calcium and potassium, with low organic material.
- Irrigation:** Flooding by ditch with the Mendoza River, coming from the melting snow of the Andes Mountains.

HARVEST

Carefully selected vineyards. The spring was normal, with optimal temperatures and low rainfall at the end. In a short time an average between 100 mm to 150 mm was accumulated, stimulating the plant growth. The ripeness was late, but in the last hot days, the delay on the cycle of the grape vine was corrected, resulting a high quality vintage.

WINEMAKING

The harvest began on late March. Maceration, prior alcoholic fermentation for 48 hours, at low temperature. Alcoholic fermentation process with selected yeasts at a controlled temperature between 23°C to 27°C, for 18 days. Aging in oak barrels for 8 months.

Ageing potential: 4 years.

ANALYTICAL DATA

Alcohol
13.4%

Reducing Sugars
3.90 g/l

Total Acidity
5.25 g/l

PH
3.7