



# TREWA

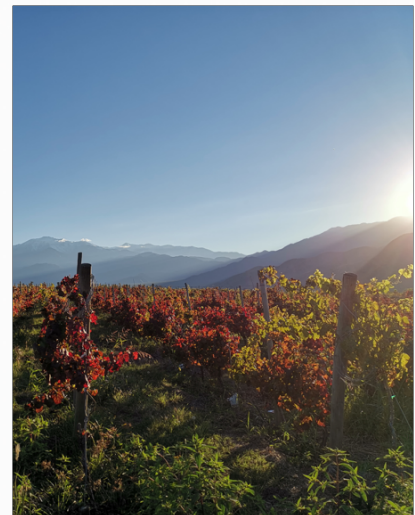


## 2018 MALBEC

This estate grown and bottled wine comes from the Famatina Valley in Argentina.

At 1,050 m. above sea level vines planted in 1994 produce great quality grapes that ripen slowly in an unpolluted and pristine terroir.

The grapes harvested by hand are treated with great care to produce this limited edition Malbec.



## Tasting Notes

A sophisticated wine with long and expressive aromas of ripen red fruit, plums and cherry jam blend harmoniously with soft spices. Round tannins and vibrant fruit expressions that linger on a full-flavored finish.

Alc. 13,5% by vol. | Residual Sugar: 1,80 g/l | PH: 3,6 | Total Acidity.: 5,7 g/l  
12x750ml carton case – UPC 873250005213

# TORREVIEJA

## *Red Blend*



### VARIETALS

50% Malbec  
25% Cabernet Sauvignon  
25% Petit Verdot

### VINTAGE

2017

### VINEYARDS

10 year old vineyards in  
Russell - Maipú (at 2,624 ft asl)

### SOILS

Maipú: Limestone - Calcareous - Alluvial

### VINIFICATION

Manual harvest. Cluster selection. Fermentation and maceration in small concrete vats with indigenous yeasts. Malolactic fermentation. Unfined. Unfiltered.

### AGING

8 months in French oak barrels

### WINEMAKER

Marcelo Bocardo

### BOTTLES PRODUCED

12.000

### CELLAR RECOMENDATION

3-4 years

### ORGANOLEPTIC DESCRIPTION

This outstanding blend is the result of the ripe and red fruit from Malbec, the aromatic complexity and structure of Cabernet Sauvignon and the personality of Petit Verdot. Its aging in French oak barrels enhances and balances this blend, making it a noble aged wine.

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# TORREVIEJA

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MALBEC RESERVA



## VINEYARD & PRODUCTION INFO

Vineyard Location: Russell, Maipú, Mendoza  
Yield Ton/acre: 3-4  
Cases produced of this wine: 5,000  
Vines Age: 10 years

## WINEMAKING & AGING

Varietal composition: Malbec 100%  
Fermentation container: Concrete vats  
Type of aging container: 6 months in French barriques  
Type of oak: French  
Length of aging before bottling: 3 Months

## ANALYTICAL DATA

Alcohol: 13.7%  
pH level: 3.5  
Residual sugar: 2.9 g/L  
Acidity: 5.6 g/L

## SHIPPING INFORMATION

Case weight: 36lb  
Cases per pallet: 75  
Pallet Configuration: 5x15  
Cases per 20" container: 750  
UPC Code 8 76246 000124

## PRODUCER PROFILE

Located within the heart of the Maipú, Mendoza, oldest region doing premium wines in Argentina. Organic grown grapes.

## SERVER

At room temperature between 16-19 °C.(60-64°F)

## TASTING NOTES

Deep purple, intense wine, with aromas of distinctive personality and varietal typicity, notably blackberries, and the floral scents of violets and vanilla. A sweet start of mouth, followed by an ample and intense feel in the mid palate, with a silky and rounded tannin texture. It stands out for its fruity character and the crispiness of its well- balanced acidity. A long and lingering finish, with the presence of sweet and fresh wooden flavors. The body of this wines makes an ideal match for semi- hard cheeses, or grilled or barbecued red meat, or pastas.

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# MALBEC

MENDOZA ARGENTINA

## RESERVA

Winemaker Selection

*This noble wine presents a delicate violet color with garnet sparkles. It has intense red fruit aromas, such as strawberries, cherries and blackcurrant, all harmoniously mixed with soft spices. In mouth it is round with predominance of plum, raisins, cherry jam and raspberry. It has lovely ripen tannins, velvety texture with clear taste of raspberry, while offering coffee and chocolate in a lengthy finish.*

*Best paired with roasted beef or pork. Poultry and pasta with creamy sauces, risottos and semi hard cheeses.*

**Varietal composition:** 100% Malbec

**Appellation:** Mendoza

**Harvest:** Beginning of March

**Alcohol:** 13.9%

**Residual sugar:** 2.47 g/L

**Total acidity:** 5.36 g/L

**pH:** 3.7

**Suggested Temperature:** 61-66 °F



# TORRONTÉS

MENDOZA ARGENTINA

*Enticing aromas with hints of flowers, oranges citrus and peach pit. Fruity, floral and yet still quite dry.*

*Excellent partner with mild to medium strong cheeses, seafood and smoked meats.  
Great with spicy food and asian cuisine.*

**Varietal composition:** 100% Torrontés

**Appellation:** Mendoza

**Harvest:** Beginning of March

**Alcohol:** 12.5%

**Residual sugar:** 1.0 g/L

**Total acidity:** 5.06 g/L

**pH:** 3.5

**Suggested Temperature:** 48-52 °F



MÉTHODE CHAMPENOISE  
*Private Collection*

**KUNZA**

*Sparkling Wine*

**MALBEC**

This hand crafted sparkling Malbec Rose, is a direct result of both the expertise of renowned Argentinean sparkling wine expert, Miguel Perulan, and an unrivalled quality of grapes harvested from a 100 year old vineyard at the heart of the Andes Mountains. Miguel and his extended family ensure first hand, that every step of the process is carefully monitored, resulting in an elegant and delicate, yet vibrant rose style sparkling wine. The perfect wine to enjoy on its own, or with any of your favorite dishes and desserts - Miguel prefers however, to always share with family and friends - This is "Kunza".

Salud = Share.

Total cases produced and bottled:

**1218 cases.**

**ROSÉ BRUT**



Mendoza - Argentina

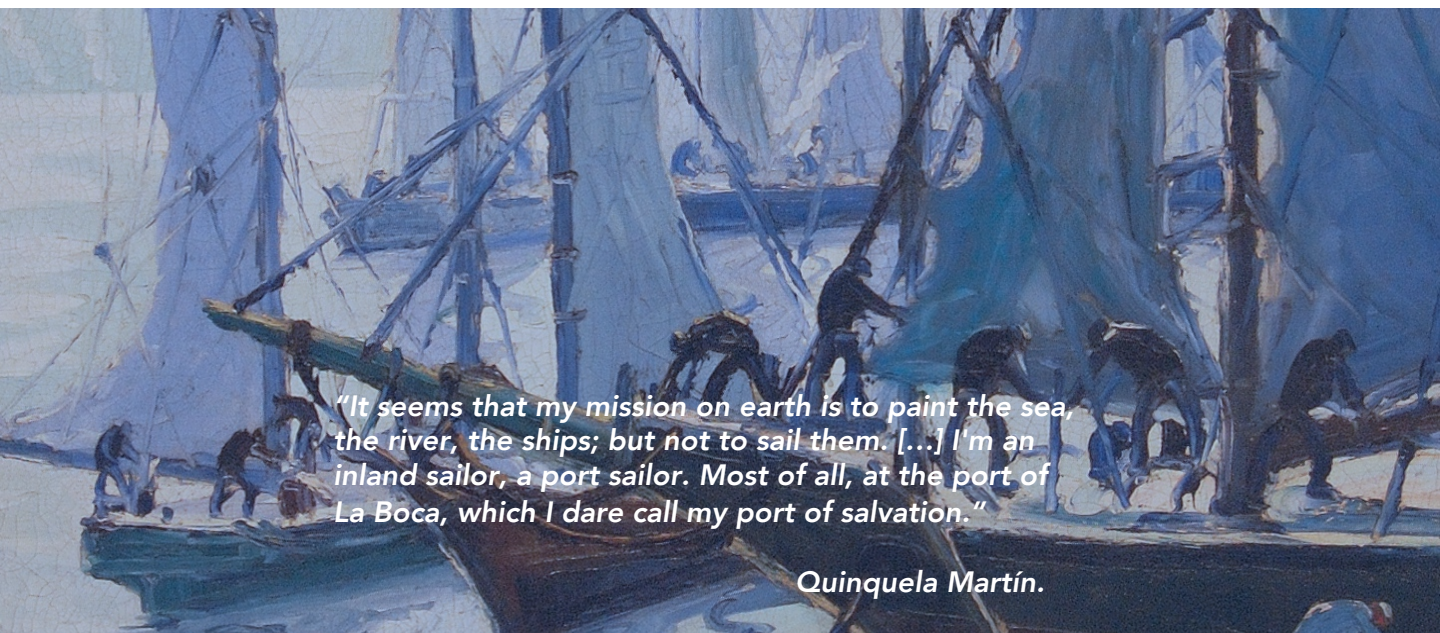


## COLECCIÓN QUINQUELA

Benito Quinquela Martín, one of Argentina's most famous artists, was an orphan born in La Boca, a neighbourhood he loved and never left. At the time La Boca was a collection of tin houses and bleak remnants of what once was a busy port. When Benito wasn't unloading heavy sacks of coal from nearby ships, he used a lump of the black stuff to draw on any piece of scrap he could find lying around. This practice would carry onto his work even after becoming internationally successful: he sketched with coal and applied paint to canvas with a spatula he fashioned out of the sort bricklayers use.

Quinquela's imagination saw through the dull shades of grey of La Boca's tin structure. He walked around the neighbourhood and imagined a vibrant port full of colourful ships, where men could always find work. Then, after daydreaming as long as he found necessary, painted his dreams with a haste so intense it can still be felt through his work.

Benito was at times a coal worker, at others a vagrant; a successful artist and a philanthropist - If you asked him, he was just a painter of ships.



*"It seems that my mission on earth is to paint the sea, the river, the ships; but not to sail them. [...] I'm an inland sailor, a port sailor. Most of all, at the port of La Boca, which I dare call my port of salvation."*

*Quinquela Martín.*

# COLECCIÓN QUINQUELA

## MOTIVO DE PUERTO

50% Malbec | 50% Cabernet Sauvignon

This Single Vineyard wine comes from the Famatina Valley, which is at 1,050 m. above sea level. The grapes selected and harvested by hand are treated with great care to produce this super premium red blend.

Intense ruby red colour with burgundy reflections. Aromas of coffee, plum jam, ripe fruit, liquorice and cinnamon are intertwined with notes of vanilla and a touch of mint.

On the palate it is soft, with a medium body and sweet tannins that give it a long and elegant finish.

Alc. 13,6% by vol. | RS: 1,80 g/l | PH: 3,6 | Total Acidity.: 5,7 g/l  
EAN 7798100851204 - 12x750ml case SCC 17798100851201



# COLECCIÓN QUINQUELA

## A PLENO SOL

50% Malbec | 50% Bonarda

This Single Vineyard wine comes from the Famatina Valley, which is at 1,050 m. above sea level. The grapes selected and harvested by hand are treated with great care to produce this super premium red blend.

Vibrant red colour with violet reflections  
There are notes of ripe fruit reminiscent of plum and black cherry with subtle notes of vanilla and mint.  
Of long persistence, well structured, fleshy and sweet tannins.

Alc. 13,4% by vol. | RS: 1,80 g/l | PH: 3,6 | Total Acidity.: 5,8 g/l  
EAN 7798100851211 - 12x750ml case SCC 17798100851218





VALLE  
DE  
LA PUERTA

# malbec

Aromas full of plum and mulberry. Soft and round on the palate with plenty red fruit and a hint of black pepper. Pair with pasta, pizza, hamburgers or enjoy with grilled beef.

FAMATINA VALLEY, ARGENTINA  
Altitude 3,280 ft.

# PALOMA MARQUEZ

Through painting, sound and electronic arts, she develops her worldview where man acts as a module within a persistent and cyclical system. Rebelde reminds us that boldness must become custom, honoring our innate creative abilities.

[www.palomamarquez.com.ar](http://www.palomamarquez.com.ar)

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13.5% Alc. by vol. – 750ml





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## ALTA TORRONTES

### Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1000 mts ASL.

### Technical Information

Varietal Percentage:	100%
Alcohol:	13,0% by vol.
Acidity:	6,13 g/l
Residual Sugar:	3,35 g/l
PH:	3,30
Dry Extract:	23,12 g/l

### Production

**Cold settling:** After pressing the fruit the resulting juice is cooled and pumped to a holding tank for cold settling. The chilled juice is then held at a temperature too low for fermentation to occur so that the grape solids can settle out and the fermentation proceed on clean juice.

**Fermentation:** The juice is seeded with a cultured yeast and slowly fermented under temperature controlled conditions in stainless steel vats for up to 5 months in contact with its lees.

### Wine Description

Strikingly aromatic! Bright green-gold color showing vibrant floral aromas of jasmine and honeysuckle, and crisp citrus notes on the palate.

Its great balance makes this elegant wine an incredible match when paired with spicy foods, particularly those from South-East Asia.

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## CLASICO SYRAH

### Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1040 mts ASL.

### Technical Information

Varietal Percentage:	100% Syrah
Alcohol:	13,5% by vol.
Acidity:	5,33 g/l
Residual Sugar:	2,55 g/l
PH:	3,67
Dry Extract:	31,32 g/l

### Production

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves.

Maceration Period: 3 days in contact with its solid parts.

Malolactic Fermentation: The wine is pumped to larger vats and kept at 18°C for malolactic fermentation to occur. Finally the wine is clarified, cold stabilized, filtered and bottled.

Oak Treatment: Inner staves used during fermentation, covering 20% of the surface area.

### Wine Description

This wine has an intense red color with bright violet tones as well as a complex bouquet of fresh and sour cherry aromas. The fresh fruits of this well-balanced wine also come through on the palate and blend with proper acidity to ensure a long, persistent finish.

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## Panel tasting

## South American Syrah

### HIGHLY RECOMMENDED (Continued) 90-94pts



**Emiliana, Signos de Origen,  
Casablanca, Chile 2016**

90 AC 89 DVJ 89 PR

£18.99 D Byrne & Co, Taylors Fine Wine, Welch & Co

Subtle smoky dark fruit, chocolate and spice aromas with a rustic, savoury palate; quietly impressive and one to linger over.

**Drink** 2020-2024 **Alc** 13.5%

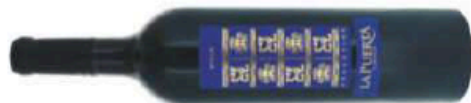


**Errazuriz, Max Reserva,  
Aconcagua, Chile 2016**

90 AC 91 DVJ 90 PR 89

£12.35-£16.60 Exel, The Shenfield Wine Co,  
Wimbledon Wine Cellars

An exuberance of dark fruit with cocoa and gentle spice; sleek tannins and a persistent, savoury sign-off. **Drink** 2020-2024 **Alc** 13.5%



**La Puerta, Clasico, Famatina  
Valley, Argentina 2019**

90 AC 88 DVJ 89 PR

£10 Castelnau Wine Agencies

A bright, vibrant attack of fresh berries and floral aromas with a pure crunch of juicy fruit on the palate. **Drink** 2020-2024 **Alc** 14%