



Wine Splashdown

Argentina Edition

SEPTEMBER 16TH

CALLE CONSTANTINI BLANCO CANOSO

VINTAGE 2020

VARIETAL

96% Chardonnay 4% Semillon

WINERY

Lupa Wines

FERMENTATION

In stainless steel tanks, whole cluster press, spontaneous fermentation with indigenous yeast. Natural process no intervention.

AGING

6 months in stainless steel tanks moving its own fine lees.

WINEMAKING ANALYTICS

Alcohol: 12,5% | Acidity: Total Acidity: 6,5
Residual Sugar: 2,13 gr/ltr | Ph: 3,2

ORIGIN

Paraje Altamira, Mendoza, Argentina.



LUPA

Paraje Altamira

CALLE CONSTANTINI



Data Sheet | Calle Constantini Malbec / Petit Verdot

CALLE CONSTANTIN MALBEC/PETIT VERDOT

VINTAGE 2019

VARIETAL

Malbec 97% - Petit Verdot 3%

WINERY

Lupa Wines

FERMENTATION

In concrete tanks with epoxy liner, traditional fermentation with native yeasts for 10 days in between 20 and 29 celcius degrees.
100% Malolactic fermentation.

AGING

7 months in concrete eggs and tanks with fine lees.

WINEMAKING ANALYTICS

Alcohol: 14,9% | Acidity: Total Acidity: 5,3
Residual Sugar: 2,5 gr/lt | Ph: 3,71

ORIGIN

Finca La Carmela, Calle Contastini s/n, Paraje Altamira, Mendoza, Argentina

LUPA

Paraje Altamira

CALLE CONSTANTINI



Data Sheet | Lupa Paraje Altamira Malbec

LUPA PARAJE ALTAMIRA

VINTAGE 2018

VARIETAL

100% Malbec

WINERY

Lupa Wines

FERMENTATION

In concrete tanks, traditional fermentation with native yeasts for 11 days in between 20 and 29 celcius degrees. 100% Malolactic fermentation.

AGING

21 months in french oak 225 liters and 500 liters barrels. Only 25% of the barrels used are new.

ORIGIN

Finca La Carmela, Calle Contastini s/n, Paraje Altamira, Mendoza, Argentina

WINEMAKING ANALYTICS

Alcohol: 14,9% | Total Acidity: 5,32

Residual Sugar: 2,0 gr/lt | PH: 3,78

LUPA

Paraje Altamira



Data Sheet | Nina Malbec

NINA MALBEC

VINTAGE 2020

VARIETAL

100% Malbec

WINERY

San Huberto Wines

TASTING NOTES

Great wine, deep red color with blue tones, with intense aromas. In the mouth it is velvety and well structured with sweet and ripe tannins.

AGING

50% of the wine 12 months in French oak barrels of first and second use and 12 months in the winery's bottle cellar before being sold.

HARVESTING

Traditional with fermentation of 20 to 30 days between 21 and 26°C. Malolactic with indigenous strains.

WINEMAKING ANALYTICS

Alcohol: 13,8% | Total Acidity: 4,90

Residual Sugar: 3,0 gr/lt | PH: 3,7

BODEGAS

San Huberto



Data Sheet | San Huberto Reserva Malbec

SAN HUBERTO RESERVA

VINTAGE 2020

VARIETAL

100% Malbec

WINERY

San Huberto Wines

TASTING NOTES

This is an inky blackish-purple wine, opaque in the glass. Plummy black-fruit flavours seem a bit closed and tight at first, but open up with time in the glass. More fruit-forward on the palate, it's big and mono-lithic, blueberries and cream and a dash of spice, somewhat one dimensional but huge and ripe, fruit and sweet oak and a heady 13,5 percent alcohol, made in the "international blockbuster" style. It's a wine genre that finds a ready market.

FOOD PAIRING

It would work well enough with grilled red meat, and the addition of some aromatic but not fiery Indian spice to a chicken pilaf with roasted red peppers made it a pretty good match.

AGING

Ageing 12 months in French oak and bottled, without other process. Ageing in bottles, 6 months.

WINEMAKING ANALYTICS

Alcohol: 13,5% | Total Acidity: 5,05
Residual Sugar: 3,0 gr/lt | PH: 3,7

BODEGAS

San Huberto



Data Sheet | San Huberto Torrontés

SAN HUBERTO TORRONTES

VINTAGE 2021

VARIETAL

100% Torrontés

WINERY

San Huberto Wines

TASTING NOTES

This clear, light-gold wine breathes good tropical-fruit aromas, fresh pineapple and ripe dates, carrying over on the palate with a bright and juicy flavour, medium-bodied with a 13 percent alcohol, well structured with freshfruit acidity. Balanced and appealing, no excess of sweet flavours; a find Argentinean Torrontés.

FOOD PAIRING

Poultry or fish make sense, preferably in a dish with full, bold flavours to match the wine. It was excellent with an Italian-style dinner of fresh red drum roasted with garlic and plenty of olive oil on a base of fennel, onions and potatoes.

FERMENTATION

20-30 days at 15/17°C in controlled temperature stainless steel tanks.

WINEMAKING ANALYTICS

Alcohol: 13,0% | Total Acidity: 5,80 g/l
Residual Sugar: 3,60 gr/lt | PH: 3,6

BODEGAS

San Huberto



Data Sheet | Secreto Patagónico Rebel Chardonnay

SECRETO PATAGÓNICO REBEL CHARDONNAY

VINTAGE 2021

VARIETAL

100% Chardonnay

WINERY

Secreto Patagónico

TASTING NOTES

Young, unoked, cool climate Chardonnay.

FOOD PAIRING

Fish and sea food. Pasta & Risotto with spring vegetables.

REGION

Continental cool climate. Stony, sandy and calcareous soils. San Patricio del Chañar, Neuquén, Patagonia Argentina.

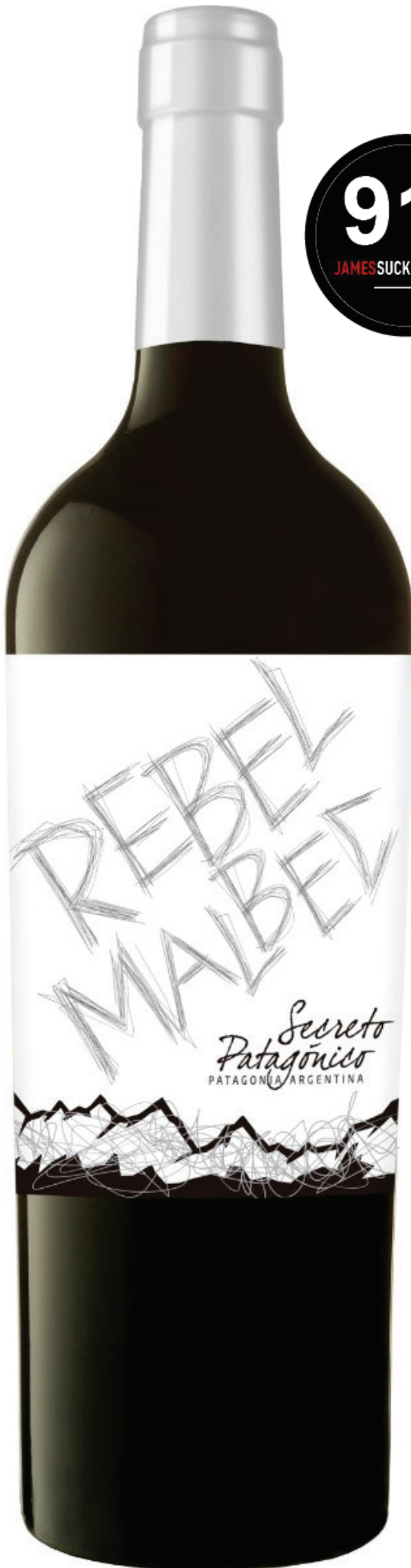
WINEMAKING ANALYTICS

Alcohol: 14,0%

SERVING TEMPERATURE

09°-11°C





SECRETO PATAGÓNICO REBEL MALBEC

VINTAGE 2020

VARIETAL

100% Pinot Noir

WINERY

Secreto Patagónico

TASTING NOTES

Medium bodied & smooth.

FOOD PAIRING

Lamb and mint. Wild rice and mushrooms.
Blue cheese burgers.

REGION

Continental cool climate. Stony, sandy and calcareous soils. San Patricio del Chañar, Neuquén, Patagonia Argentina.

WINEMAKING ANALYTICS

Alcohol: 14,0%

SERVING TEMPERATURE

13°-15°C



SECRETO PATAGÓNICO REBEL PINOT NOIR

VINTAGE 2020

VARIETAL

100% Malbec

WINERY

Secreto Patagónico

TASTING NOTES

Light, fresh and fruity.

FOOD PAIRING

Beef dishes, rabbit or duck. Salmon & Tuna.
Cheese and charcuterie.

REGION

Continental cool climate. Stony, sandy and calcareous soils. San Patricio del Chañar, Neuquén, Patagonia Argentina.

WINEMAKING ANALYTICS

Alcohol: 12,0%

SERVING TEMPERATURE

11°-13°C





ELICURA MALBEC

VINTAGE 2020

VARIETAL

100% Malbec

WINERY

Vide Cor Meum

TASTING NOTES

ELICURA shows an intense red color with deep purplish hues.

Pronounced aromas of ripe red and black fruits, with light notes of chocolate and vanilla from it's oak aging. Sweet tannins typical of the Argentine Malbec. Elegant acidity with persistent finish.

FOOD PAIRING

Ideal to pair with pork ribs and braised lamb, matured cheese, empanadas, and red meat with provençal sauce.

STORAGE

Up to 5-6 years at controlled temperature.

WINEMAKING ANALYTICS

Alcohol: 13.5% by vol.

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ARGENTINA



Data Sheet | VIDE COR MEUM SENSUM VI

SENSUM VI

VINTAGE 2018

VARIETAL

100% Malbec

WINERY

VIDE COR MEUM

TASTING NOTES

SENSUM VI shows the beautiful expression of high-altitude Malbec grape and cool climate of La Consulta region. With a dark and intense purple color, the wine shows rich black fruit flavors with delicate violet notes. Full bodied, strong character with firm tannins and long persistent finished.

WINEMAKING

Fermentation: Skin fermentation in concrete tanks at 79°F with indigenous yeasts. Maceration: 5 days of cold maceration and 15 days maceration post fermentation. Malolactic fermentation: Spontaneous in barrels.

WINEMAKING ANALYTICS

Alcohol: 14%

AGING

6 months in second used French oak barrels.

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SENSUM VI GRAN

VINTAGE 2018

VARIETAL

100% Cabernet Franc

WINERY

VIDE COR MEUM

TASTING NOTES

SENSUM VI GRAN Cab. Franc shows bright red fruit flavors with a great complexity of sweet spices, peppers and violets aromas. Our loamy driven soils allow this wine to achieve an intense floral and mineral style, combined with a supple texture and elegant balance.

WINEMAKING

Fermentation: Microvinification on Block 18 in small stainless steel tanks at 82°F. Indigenous yeasts.

Maceration: 4 days of cold maceration and 18 days of maceration post-fermentation. Spontaneous malolactic fermentation in barrels. Aged in bottle for 1 year.

AGING

12 months in second used French oak barrels

WINEMAKING ANALYTICS

Alcohol: 14%

STORAGE

Up to 10 years at controlled temperature.



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COUNTRY	TYPE	WINE	BOT/CX	FOB case	FOB bottle	DI case
LUPA WINES						
ARGENTINA	RED	LUPA PARAJE ALTAMIRA	4	\$67,22	\$16,81	\$ 62,22
	RED	CALLE CONSTANTINI	6	\$58,33	\$9,72	\$ 53,33
	WHITE	CALLE CONSTANTINI	6	\$51,67	\$8,61	\$ 46,67
SAN HUBERTO						
ARGENTINA	RED	SAN HUBERTO	12	\$58,33	\$4,86	\$ 53,33
	WHITE	SAN HUBERTO	12	\$45,00	\$3,75	\$ 40,00
	RED	NINA	6	\$ 38,33	\$ 6,39	\$ 33,33
SECRETO PATAGÓNICO						
ARGENTINA	WHITE	SECRETO PATAGÓNICO REBEL CHARDONNAY	12	\$58,33	\$4,86	\$ 53,33
	RED	SECRETO PATAGÓNICO REBEL PINOT NOIR	12	\$58,33	\$4,86	\$ 53,33
	RED	SECRETO PATAGÓNICO REBEL MALBEC	12	\$ 58,33	\$4,86	\$ 53,33
VIDE COR MEUM						
ARGENTINA	RED	VIDE COR MEUM - ELICURA	12	\$51,67	\$4,31	\$ 46,67
	RED	VIDE COR MEUM - SENSUM VI	12	\$78,33	\$6,53	\$ 73,33
	RED	VIDE COR MEUM - SENSUM VI GRAN	6	\$ 58,33	\$9,72	\$ 53,33

FOB: NORTHVALE NJ
 DI: FROM WINERIES

Warehouse: Chateau Express
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 New Jersey 07647