



Wine Splashdown

Argentina Edition

SEPTEMBER 14TH

GRAN AMANSADO BLEND

VINTAGE 2018

VARIETAL

50% Malbec - 50% Cabernet Sauvignon

WINERY

Amansado Wines

TASTING NOTES

Deep blue color with live red reflects. Perfect balance between red pepper and red fruits coming from this particular region. accompanied by chocolate and dry fruit notes coming from French oak in nose. Long, heavy and buttery mouth. given by sweet tannins married with fresh natural acidity.

FOOD PAIRING

Red meat and barbecue, Hunting meats. pasta with red sauces and spicy sauces.

HARVESTING

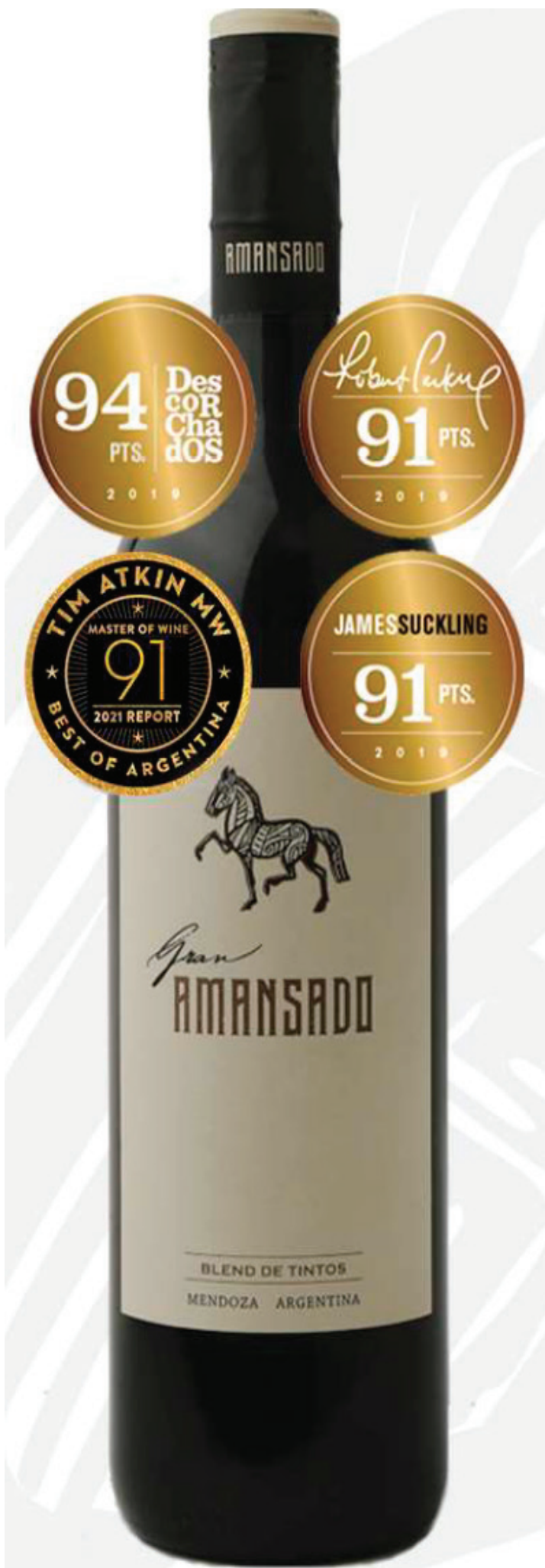
Carried out manually using 16 kg crates.

WINEMAKING

Completely destemmed grapes of both varieties co-fermented in concrete tanks. during around 15 days. 18 months in first and second use French 500 L barrels.

WINE SERVING TEMPERATURE

16°-18°



AMANSADO
la crianza de un buen vino

MALBEC

VINTAGE 2019

VARIETAL

100% Malbec

WINERY

Amansado Wines

TASTING NOTES

The wine shows a lovely ruby color. Nose of red fruits, plum and cherry notes. Velvety wine with a long, bright and harmonious finish. Balance and acidity typical of fruit original "Terroir".

FOOD PAIRING

White meat, red meat or pasta with red sauces.

HARVESTING

Carried out manually using 16 kg crates.

WINEMAKING

The incubation of the cement pool is done with 30% of bunches with stems. Spontaneous fermentation (indigenous or natural yeasts) occurs between 24°C to 27°C for approximately 12 days. Post-fermentative maceration of around 10 days is defined by tasting. Pressing (pneumatic press) and combining wine drop with a press. Aging: 5 months in cement.

WINE SERVING TEMPERATURE

16°



AMANSADO
la crianza de un buen vino



YUNTA BLEND DE TERROIRS

VINTAGE 2018

VARIETAL

100% Malbec

WINERY

Amansado Wines

TASTING NOTES

Very deep blue color with ruby reflects. Yunta has a particular way to express two regions in nose: Tupungato giving a lightly vegetal side like thyme or oregano mixed with mature red fruit from Luján de Cuyo. In mouth both terroirs are also present. Sweet but juicy start complemented by tension, acidity and minerality coming from Tupungato.

FOOD PAIRING

Red meat and barbecue, pasta with red sauces and spicy sauces.

HARVESTING

Carried out manually using 16 kg crates.

WINEMAKING

Completely destemmed grapes from both regions co-fermented in concrete tanks. Post fermentative maceration defined by degustation. One year in concrete Eggs and only 5% of total volume in third use French oak same time.

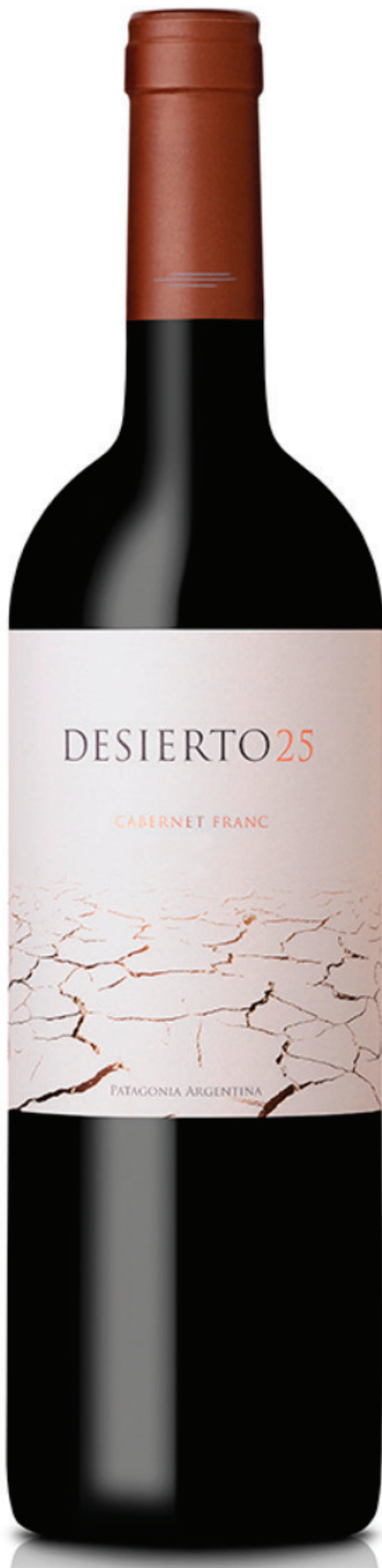
WINE SERVING TEMPERATURE

16°-18°



AMANSADO
la crianza de un buen vino





DESIERTO 25 CABERNET FRANC

VINTAGE 2019

VARIETAL

100% Cabernet Franc

WINERY

Bodega del Desierto

TASTING NOTES

To the eye: an intense almost lustrous hue of ruby.

Nose: characteristic notes of cherry and cedar combine under an almost spiced accent.

Palate: a complex and elegant base of lively tannins integrates itself perfectly with overall impressions of acidity and alcohol for a rich and stimulating experience.

WINEMAKING ANALYSIS

Alcohol: 14.9% | Total Acidity : 5.3 g/l | Residual Sugar: 1.9 g/l | pH: 3.6

WINEMAKING REPORT

Grapes arrive at the winery no later than an hour after harvested.

Selected berries are introduced in the stainless steel tanks from above, simulating the effect of gravity. The must is cold macerated at 10°C for three days. On the fourth day the must is inoculated with selected yeasts and cooling is suspended.

Extraction via management of the cap is performed twice daily. Fermentation temperatures reach a maximum range between 25° and 28°C. On the tenth to twelve day the fermenter is drained and pressed.

The malolactic fermentation then commences at 20°C. Aged for 9 months in French and American oak.

DESIERTO 25 MALBEC

VINTAGE 2019

VARIETAL

100% Malbec

WINERY

Bodega del Desierto

TASTING NOTES

To the eye: a red burgundy with an almost volcanic tone.

Nose: ripe plums and blackberries mingle with notes of fig.

Palate: admirable body and volume can be felt, along with rounded tannins and a well-balanced acidity that flows without losing vigor or personality.

WINEMAKING ANALYSIS

Alcohol: 14.9% | Total Acidity : 5.7 g/l | Residual Sugar: 2.1 g/l | pH: 3.5

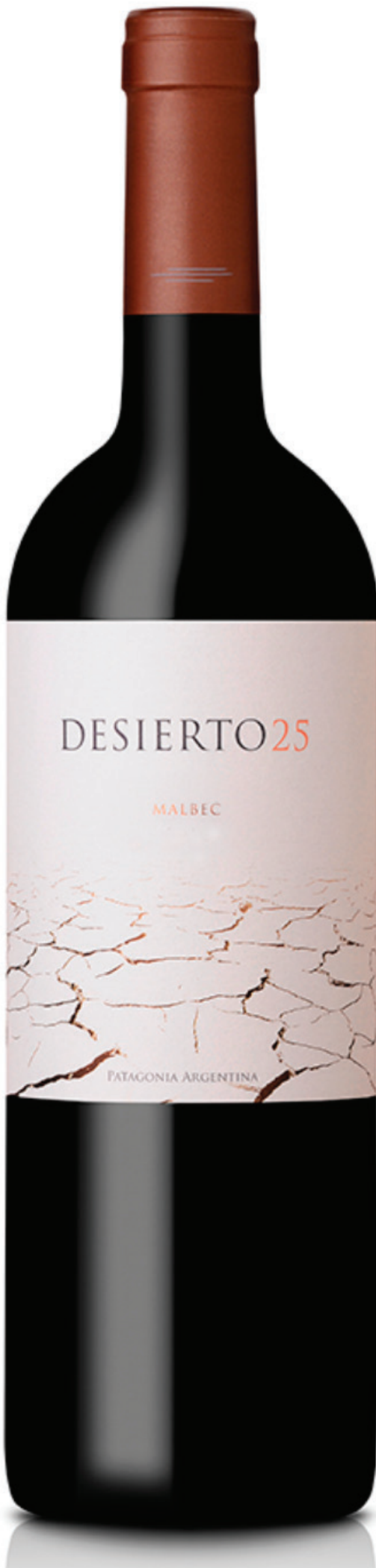
WINEMAKING REPORT

Grapes arrive at the winery no later than an hour after harvested. Selected berries are introduced in the stainless steel tanks from above, simulating the effect of gravity. The must is cold macerated at 10°C for three days. On the fourth day the must is inoculated with selected yeasts and cooling is suspended.

Extraction via management of the cap is performed twice daily. Fermentation temperatures reach a maximum range between 25° and 28°C.

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Aged for 9 months in French and American oak.



BODEGA DEL
DESIERTO
LA PAMPA - PATAGONIA ARGENTINA



Data Sheet | Desierto Pampa Malbec 2016

DESIERTO PAMPA MALBEC

VINTAGE 2016

VARIETAL

100% Malbec

WINERY

Bodega del Desierto

TASTING NOTES

To the eye: red that characteristically gives way to deeper purple tones when held to the light.

Nose: fresh plums, along with prune and slight hints of mint, pepper and coconut.

Palate: strong but friendly with round, sweet tannins that linger pleasantly on the palate.

WINEMAKING ANALYSIS

Alcohol: 14.5% | Total Acidity : 6.7 g/l | Residual Sugar: 1.9 g/l | pH: 3.5

WINEMAKING REPORT

Grapes arrive at the winery no later than an hour after harvested.

Cluster selection is followed by de-stemming, and berry selection afterwards.

Selected grapes are carried in vats to avoid breaking the berries and seeds,

and are introduced in the stainless steel tanks from above,

simulating the effect of gravity. Cold maceration for three days,

completing 12 days together with fermentation with daily pumping over and delestage.

Fermentation between 25° and 28°C with selected yeasts.

Malolactic fermentation at 20°C.

Aged for 18 months in French and American oak barrels.

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BODEGA DEL
DESIERTO
LA PAMPA - PATAGONIA ARGENTINA

WAYRA ESTATE MALBEC

VINTAGE 2018

VARIETAL

100% Malbec

WINERY

Calyptra Wines

TASTING NOTES

Blueberries, stewed plums, violet essence and pine needles on the nose. It's full-bodied with fine tannins and a plush, ripe core of fruit. Drink now. - James Suckling

FOOD PAIRING

Red meat and barbecue, Hunting meats. pasta with red sauces and spicy sauces.

HARVESTING

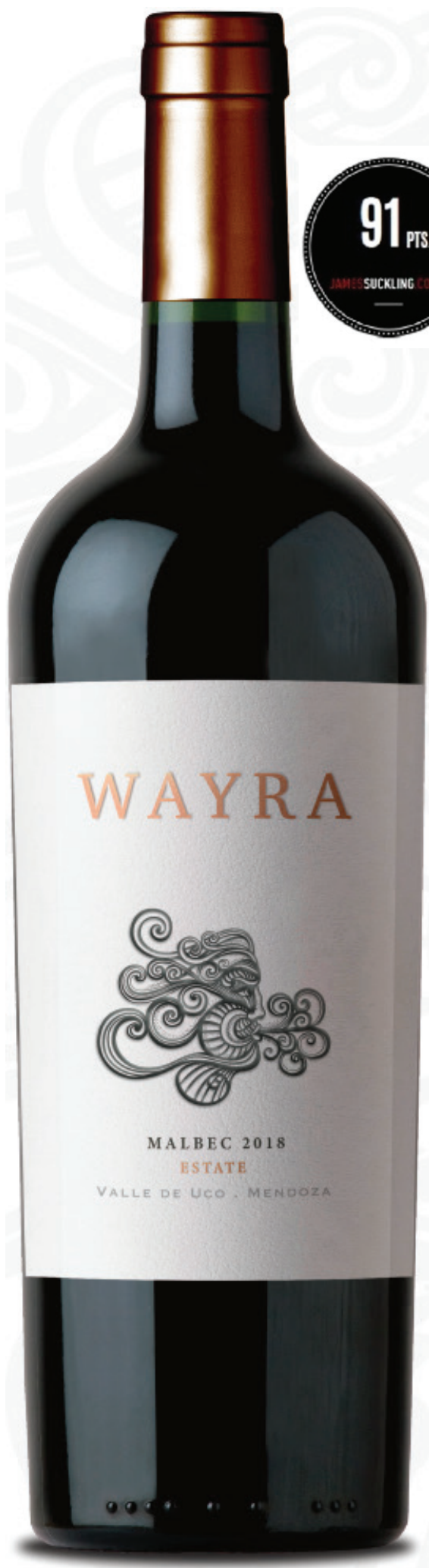
Carried out manually using 16 kg crates.

WINEMAKING

Completely destemmed grapes of both varieties co-fermented in concrete tanks. during around 15 days. 18 months in first and second use French 500 L barrels.

WINE SERVING TEMPERATURE

16°-18°



CALYPTRA
VINEYARDS & WINERY

WAYRA GRAN MALBEC

VINTAGE 2018



VARIETAL

100% Malbec

WINERY

Calyptra Wines

TASTING NOTES

Plum, blueberry, cedar and cocoa on the nose. Light vanilla, too. It's medium-to-full-bodied with velvety tannins and a plush, solid core of ripe blue fruit. Polished and rounded. Drink now. - James Suckling

HARVEST

Hand-harvested in 12 kg bins, in stages within the same lots. Always during the early hours of the morning to ensure that the grapes reach the winery at a low temperature. Bunches that do not meet the quality and health requirements are discarded directly while harvesting.

Our Gran Malbec is a complex wine with great structure, with great cellaring potential. Decanting is recommended.

WINEMAKING ANALYTICS

Alcohol: 14.5% | Sugar: 2.07g/l

Acidity: 6.2 g/l



CALYPTRA
VINEYARDS & WINERY



Data Sheet | Urraca Malbec Reserva

URRACA MALBEC RESERVA

VINTAGE 2014

VARIETAL

100% Malbec

WINERY

Urraca Wines

TASTING NOTES

Ripe and rich, but stylish, with a big core of plum sauce and fig paste flavors woven with a hint of grilled mesquite. Black tea, licorice and toast frame the dense, but polished and well balanced finish. Drink now through 2028.

WINEMAKING ANALYTICS

Alcohol: 14.3% by vol. | PH: 3.73g/l

TA: 5.83 g/l | Sugar: 2.10 g/l



CARLA CHIARO MALBEC

VINTAGE 2018

VARIETAL

100% Malbec

WINERY

Bodegas y Viñedos Santos J. Carelli S.A.

TASTING NOTES

The grapes which give life to this varietal come from the two main areas that produce high-quality wines: one is called La Consulta - in San Carlos -, while the other, called La Libertad, is in Rivadavia.

This wine is produced with the latest oenological techniques along with traditional practices. It is kept in French and American oak barrels which give particular and unique features to this wine, being accompanied by the classical notes typical of this emblematic wine.

Finally, bottles remain lying as much as it is necessary for the wine to fully achieve what the wine qualities and wood provide to its flavor. This is what makes a wine of great aromas, deep colors and long-lasting persistence and roundness in mouth. Dark Fruit and some oaky notes, quite full-bodied, still young but vivid with a good spiciness on the finish.

Andreas Larsson (Best Sommelier of the World 2007)

WINEMAKING ANALYSIS

Alcohol: 14.0%



CARELLI MADERO

VINTAGE 2018

VARIETAL

100% Malbec

WINERY

Bodegas & Viñedos Santos J. Carelli S.A.

TASTING NOTES

Color: Intense ruby colour with black shades.

Aroma: Fresh, it remembers red fruits and prunes that enhance the wine variety.

Mouth: Perfect balance between the variety characteristics, black fruits and sweet tannins giving the wine a pleasant and good finish.

WINEMAKING ANALYSIS

Alcohol: 13.5%

WINE CHARACTERISTICS

This great wine is elaborated with grapes specially selected from our vineyard, handled to generate the maximum expression of the malbec and the typicity of Argentina.

Grapes are harvested in plastic cases from about 10 to 15 kgs. Elaboration follows traditional method together with the latest technology. Our tanks are a perfect size to permit good contact between the hat and the juice. Part of the batch was matured for 4 months in French/American oak barrels of 2º use, which gives particular and unique features to this wine. The process finishes in the bottle where the wine fully gets life.



34 MALBEC

VINTAGE 2018

VARIETAL

100% Malbec

WINERY

Bodegas & Viñedos Santos J. Carelli S.A.

TASTING NOTES

Color: Viola and ruby hues.

Aroma: Fresh, that remembers plums and cherries.

Mouth: Plums and cherries come to the mouth, giving space then to the presence of red and black fruits.

Freshy, delicate and elegant wine.

WINEMAKING ANALYSIS

Alcohol: 13.4%

WINE CHARACTERISTICS

Our Malbec is elaborated with grapes specially selected and handled to generate the maximum expression of the soil and the tipicity of Argentina.

Grapes are harvested in plastic cases from about 10 to 15 kgs. Ellaboration follows traditional method together with the latest technology. Our tanks are a perfect size to permit good contact between the hat and the juice. Part of the batch was matured for 4 months in French/American oak barrels of 2º use, which gives particular and unique features to this wine. The process finishes in the bottle where the wine fully gets life.





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COUNTRY	TYPE	WINE	BOT/CX	FOB case	FOB bottle	DI case
AMANSADO WINES						
ARGENTINA	RED	AMANSADO - YUNTA BLEND OF TERROIR	6	\$68,33	\$11,39	\$ 63,33
	RED	AMANSADO - MALBEC ENTRY LINE	12	\$58,33	\$4,86	\$ 53,33
	RED	AMANSADO - BLEND DE TINTOS	6	\$85,00	\$14,17	\$ 80,00
BODEGA DEL DESIERTO						
ARGENTINA	RED	DESIERTO 25 MALBEC	12	\$ 82,78	\$ 6,90	\$ 77,78
	RED	DESIERTO 25 CABERNET FRANC	12	\$ 82,78	\$ 6,90	\$ 77,78
	RED	DESIERTO PAMPA MALBEC	12	\$ 149,44	\$ 12,45	\$ 144,44
CALYPTRA						
ARGENTINA	RED	WAYRA ESTATE	6	\$22,32	\$3,72	\$ 17,32
	RED	WAYRA GRAN MALBEC	6	\$42,24	\$7,04	\$ 37,24
VINA URRACA						
ARGENTINA	RED	URRACA MALBEC RESERVA	12	\$83,00	\$6,92	\$ 78,00
CARELLI						
ARGENTINA	RED	34 MALBEC	12	\$32,44	\$2,70	\$ 27,44
	RED	34 MADERO	12	\$39,44	\$3,29	\$ 34,44
	RED	CARLA CHIARO	12	\$61,67	\$5,14	\$ 56,67

FOB: NORTHVALE NJ
DI: FROM WINERIES

Warehouse: Chateau Express
251 Union Street Northvale,
New Jersey 07647