

**IMPORTER & DISTRIBUTOR** 

**A UNIQUE** LINEUP OF UNIQUE WINES — BOLD, **AUTHENTIC,** UNFORGETTABLE.



## UNIQUE WINDES

FOR UNIQUE PLACES



Vinos del Sur is a premier wine importer specializing in unique wines from Mendoza, Argentina. Our curated selection reflects the majesty of the Andes, extending an invitation to experience the uniqueness of authentic winemaking art. We partner with boutique wineries where family heritage blends seamlessly with the distinct terroir, offering the U.S. market a taste of Argentina's winemaking excellence.



### A UNIQUE PROPOSAL OF TRULY UNIQUE WINES

WINERIES







### MENDOZA

Argentina



0

Located at the foot of the Andes Mountain range, Mendoza is the most important wine producing region in Argentina. The altitude, continental climate, heterogeneity of soils, and snowmelt are key factors in the production of excellent wines, which contribute to a significant winemaking tradition.



Total cultivated area 362, 795.53 Acres\*



Altitude of vineyards



### WINES



LA FLORITA
TUPUNGATO CI PETAL MENDOZA

Savina

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BARBERIS

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WINES page **39** 

UVA NEĐRA Magnánimo

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SuperUco

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**COLLECTION** 2025 / 2026

### WINOS DEL SUR

### UNIQUE WVINES



















In 2005, Andrej Razumovsky from Austria, his cousin André Hoffmann from Switzerland, and Jeremie Delecourt from France founded a boutique winery in Mendoza, Argentina. Drawing from their rich backgrounds Andrej and André's noble lineage with vineyards in Moldavia and Jeremie's family's rosé wine production in Cotes de Provence at Chateaux de la Crois Bontar they launched their venture, fueled by a shared passion for wine. "Alpamanta," meaning "Love for the Earth" in the local indigenous language, encapsulates the winery's ethos. Embracing harmony with nature and the environment reflects a deep respect for the native culture and underpins the winery's approach to nurturing the Terroir with love and care.



BA

#### **CAMPAL**

CRIOLLA BLANCA 2024

100% Pedro Ximenez

#### WINEMAKER Florencia Moreno

#### Tasting notes

2024 Campal Criolla Blanca showcases a cloudy yellow colour as it was bottled with the fine lees for preservation. On the nose, fresh, fruity with subtle floral and fruity aromas. On the palate it is perceived as lively and fresh. This wine would be perfect as an aperitif before lunch enjoying nature.

#### Food Pairings

The wine's freshness and acidity complement citrus-forward, raw or lightly cooked seafood beautifully. Great for outdoor lunches or picnics.

Fresh seafood and Ceviche: Shrimp or white fish ceviche / Octopus or tuna toasts with citrus / Raw oysters with lime and a hint of jalapeño.

Tropical or light salads: Mango, hearts of palm, avocado & arugula salad / Watermelon salad with feta and mint.

Light latin-inspired dishes: Arepas filled with crab or shrimp salad/Baja-style fish tacos with cabbage and lime crema.

Fresh soft cheeses: Burrata, ricotta, goat cheese, etc.

# VINOS DEL SUR

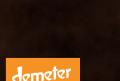
REGION

WHITEWINE

**VALLE DE UCO – MENDOZA, ARGENTINA** 

Alcohol 10% Vol















#### **CAMPAL**

MALBEC - ORGANIC 2024

100% Malbec

WINEMAKER Victoria Brond

#### Tasting notes

This vibrant, fruit forward wine, sourced from a single vineyard harmonious with local wildlife, showcases a broad range of spices and herbal flavors thanks to unique farming methods. It features intense fresh fruit and floral aromas, complemented by wild forest nuances, offering a fresh, fluid palate with excellent drinkability.

#### Food Pairings

Grilled Lamb Chops, Mushroom Risotto, and Spicy Beef Empanadas.

REGION UGARTECHE, LUJÁN DE CUYO, MENDOZA

Alcohol 13% Vol

BA SUSTENTABILIDAD CERTIFICADA

Des Cor 94 Cha dos Puntos

VEGAN VEG ARGENTINA

#### **BREVA**

SAUVIGNON BLANC - ORGANIC 2022

100% Sauvignon Blanc

WINEMAKER Victoria Brond

#### Tasting notes

The wine displays an intense yellow hue, with aromatic floral notes of orange blossom complemented by citrus nuances of lime, orange peel, and grapefruit on the nose. On the palate, it is fresh and smooth, featuring a creamy, juicy mid palate and a long, lingering finish.

#### Food Pairings

Citrus Ceviche, Chicken Picatta, and Goat Cheese Salad with Orange Segments.

## DEL SONIA

UGARTECHE, LUJÁN DE CUYO, MENDOZA **REGION** 

ALPAMANTA

BREVA

Sawignon Blane

Luján de Cuzo, Mendora

950 mts. February 11, 2021

June 23, 2021 10.101 bottle

WHITEWINE

Alcohol 13% Vol

#### **ALPAMANTA**

BLEND

50% Cabernet Sauvignon 50% Cabernet Franc

#### WINEMAKER Victoria Brond

#### Tasting notes

2021 Alpamanta Cabernet Franc-Cabernet Sauvignon displays a deep purple-red colour.

On the nose, it reveals balsamic undertones, followed by aromatic nuances evoking cooked bell peppers and a medley of spices, including black pepper and clove. On the palate is perceived as intense with a creamy long-lasting end.

#### Food Pairings

The wine's body and spice notes pair perfectly with bold, umami-rich, smoky meats. Tropical glazes provide a sweet counterpoint. Grilled or smoked meats: BBQ pork ribs, Grilled churrasco steak with chimichurri and garlicky yuca, Braised short ribs or brisket with balsamic glaze and spices. Caribbean-style spiced dishes: Jerk chicken with coconut rice, Cuban ropa vieja with plantains or black bean rice.

Aged and spiced cheeses: Aged Manchego, mild blue cheese, or mature Gouda/ Served with fig jam, spiced chutneys, or toasted nuts.

Earthy vegetarian dishes: Roasted eggplant with za'atar and balsamic drizzle/ Grilled portobello tacos with chipotle crema.

Alcohol 13.5% Vol





### LA FLORITA TUPUNGATO CI Peral MENDOZA







Named in honor of the founding family's matriarch, Flora Prescenda de Romano, affectionately known as "La Florita," the estate and winery epitomize her legacy of love and dedication. With a diverse setup including stainless steel tanks, concrete pools, amphoras, clay jars, and wooden vats, the winery boasts a total production capacity of 150,000 liters.

Located in El Peral, Tupungato, within the esteemed Uco Valley and nestled at the base of the Andes Mountains, the vineyards stand at 1150 meters above sea level. Benefiting from the pure waters of the Tunuyan River and its mountain tributaries, this area is not just a productive haven for viticulture but also a mesmerizing landscape that enchants all who visit.



**OUR WINES** 

#### TIERRA DE LECHUZAS

SEMILLÓN

100% Semillón

WINEMAKER Adrian Toledo

#### Tasting notes

This varietal's expressiveness is delightfully refreshing, boasting a balanced acidity that seamlessly flows from beginning to end. Mineral undertones accentuate the Semillon's characteristics, showcasing its true potential.

# VINOS DEL SI

#### Food Pairings

Asparagus Risotto, Goat Cheese and Spinach Quiche, and Grilled Seafood.

REGION

WHITEWINE

UGARTECHE, LUJÁN DE CUYO, MENDOZA

Alcohol 12,7% Vol







**REGION** 

**EL PERAL, TUPUNGATO, MENDOZA** 



**UR WINES** 

#### TIERRA DE LECHUZAS

MALBEC

100% Malbec

WINEMAKER Adrian Toledo

#### Aging

Controlled fermentation in stainless steel tanks

#### Tasting notes

Rich in aromas of red fruits like fresh raspberry and candied cherry, accompanied by plenty of floral and spicy notes such as violet and black pepper. On the palate, it's juicy, with high acidity, a light to medium body, and soft tannins. A classic representative of the new generation of high-altitude Malbecs — showcasing elegance and balance rather than the heavy body and extreme concentration of traditional styles.

#### Food Pairings

Pairs very well with meat-filled pasta, whether roasted or stewed, or even minced preparations.

This is a wine that truly benefits from the presence of protein and fat to create a great match.

Alcohol 13,6% Vol

VINOS

#### **LA FLORITA**

CABERNET FRANC

100% Cabernet Franc

#### WINEMAKER Adrian Toledo

#### Aging

This wine comes from one of the lowest areas of the estate, grafted onto Syrah rootstock. The harvest is manual, with cluster and berry selection. Fermentation takes place in stainless steel tanks. The wine is then transferred to 500-liter French oak barrels (second and third use) for approximately 10 months, depending on tasting, before bottling.

#### Tasting notes

Fresh red fruits like cherry and raspberry, subtle spicy undertones, and the distinctive herbal character typical of the variety. On the palate, it's juicy and well-balanced, with soft tannins, vibrant natural acidity, and a persistent finish with mineral and spicy hints that reflect the unique terroir of El Peral, Tupungato.

#### Food Pairings

Ideal with roasted pork, grilled vegetables, goat cheese, or herb-seasoned poultry. Its freshness and soft tannins make it a versatile match for Mediterranean cuisine and savory vegetarian dishes.

Alcohol 13,6% Vol



REDWINE

REGION

REDWINE

REGION

#### **LA FLORITA**

MALBEC

100% Malbec

WINEMAKER Adrian Toledo

#### Aging

12 months in 500 liter French oak barrels, both new and second use.

#### Tasting notes

Ripe and sweet fruit aromas, vibrant acidity balanced by firm, well-defined tannins. Fermented in concrete eggs and then aged in barrels — half new, half used — which brings notes of sweet spices to a clearly fruit-forward wine.

#### Food Pairings

A versatile red wine that pairs well with aged cheeses, classic Argentine parrilla, lamb, and other game meats.

Alcohol 14,7% Vol



LA FLORITA

Finea el Peral

MALBEC 2022 FAMILIA BADALONI-

**EL PERAL, TUPUNGATO, MENDOZA** 

## **OUR WINES**

93

91<sub>m</sub>

LA FLORITA

Finca el Peral

SYRAH 2022

FAMILIA BADALONI-

**EL PERAL, TUPUNGATO, MENDOZA** 

REDWINE

REGION

#### **LA FLORITA**

SYRAH

100% Syrah

#### WINEMAKER Adrian Toledo

#### Aging

in 500-liter French oak barrels (second and third use) for around 12 months, depending on tasting, before bottling.

#### Tasting notes

Ruby red with medium intensity and violet reflections, this wine offers abundant aromas of underripe black fruits - like tart blackberry — with a strong floral presence of violet and subtle spice notes. On the palate, it's dry, medium-bodied, with high acidity and a firm yet well-integrated tannin structure. Complexity defines this wine. The aromas evolve significantly in the glass — starting with green black fruits and gradually shifting to floral and sweeter fruit notes. On the palate, it delivers a burst of acidity and elegance.

#### Food Pairings

This wine is a perfect match for a classic barbecue with lightly salted cuts. Choose leaner meats — ribeye or picanha would be excellent.

Alcohol 14,3% Vol





## PEQUASPIR

#### **PEQUEÑOS LOTES**

ASPIRANT BOUCHET

100% Aspirant Bouchet

WINEMAKER Adrian Toledo

#### Aging

12 months in second- and third-use French oak barrels of 500L capacity.

#### Tasting notes

Deep violet color, notes of dark chocolate, and an explosion of ripe black fruit aromas such as plum and blackberry. Its complex bouquet brings plenty of dried herbs and balsamic notes, complemented by violet and iris floral hints. On the palate, it is full-bodied, powerful, with firm tannins. Medium to high acidity, and a delicious texture that calls for food.

#### Food Pairings

Due to its strength and intensity, this red wine requires dishes with matching richness. Braised oxtail or short ribs, polenta with a hearty meat ragù, or any dish with generous fat content and bold flavors will pair beautifully.

Alcohol 13.4% Vol





**UR WINES** 

# **INOS DEL SUR**

#### **PEQUEÑOS LOTES**

BONARDA

100% Bonarda

#### WINEMAKER Adrian Toledo

#### Aging

12 months in second- and third-use French oak barrels of 500L capacity.

#### Tasting notes

A particularly fresh Bonarda, without the typical ripe blackberry notes, delivers intense acidity that enhances the flavors of ripe red fruits and herbal touches in a medium-bodied red with fine, firm tannins and a delicious herbal and fruity finish. A singular Bonarda that stands out for its fresher aromatic profile and higher acidity compared to typical examples of the variety. The altitude and extreme cold of the vineyards contribute to making this wine so distinctive

#### Food Pairings

A red wine with such concentration of fruit and freshness calls for dishes with power and texture. For a barbecue, go for thick cuts of meat, cooked rare to preserve juiciness. Marinated pork cuts in white wine, beetroot risotto with sausage, or pepperoni pizza also make excellent pairings.

Alcohol 12,8% Vol



**EL PERAL, TUPUNGATO, MENDOZA** 

REGION

REDWINE



WHITEWINE

**REGION** 

#### **PEQUEÑOS LOTES**

BLEND

70% Semillón 30% Sauvignon Blanc

#### WINEMAKER Adrian Toledo

#### Aging

Manual Harvesting, Enhanced Grain and Bunch Selection. 100% de-stemmed, pre-fermentation maceration at 8°C for 24 hours in stainless steel tanks, COFERMENTED. Pressed prior to fermentation at controlled temperatures.

#### Tasting notes

In this beautiful quest, we managed to preserve the full expressiveness of Semillon, accompanied by the intense freshness provided by our Sauvignon Blanc. With electric, typical of this region, along with its natural, energized acidity change to. This beautiful and unique wine showcases the full expressiveness of Semillon, accompanied by the intense freshness provided by our Sauvignon Blanc. Featuring energized acidity and a bright clean finish.

#### Food Pairings

Pairs perfectly with ceviche, fresh salads, and goat cheese. Its bright acidity and energy elevate light and citrusy dishes.

Alcohol 12,6% Vol

# SONIA

LA ELORITA

UGARTECHE, LUJÁN DE CUYO, MENDOZA



#### **PEQUEÑOS LOTES**

PINOT NOIR

100% Pinot Noir

WINEMAKER Adrian Toledo

#### Aging

in 500-liter French oak barrels (second and third use), with aging time determined by tasting before bottling.

#### Tasting notes

Fresh and fruity aromas, with a natural acidity very typical of the Pear Tree.

#### Food Pairings

Great with seafood, soft cheeses, and light salads. Its crisp acidity makes it a perfect match for fresh, delicate flavors.

Alcohol 12,1% Vol



**REGION** 

UGARTECHE, LUJÁN DE CUYO, MENDOZA



Savina





Savina

Savina Winery is located along the Mendoza River basin, which enriches the soil with the ability to produce wines that are rich in aromas, colors, and mouthfeel, offering a unique experience with each sip. Lunlunta, sitting at an elevation of 850 meters above sea level, is an area renowned for its Malbec wines: deep and robust, they also boast such smooth and polished tannins that they have earned widespread acclaim.

For the winemaker, the paramount importance lies in highlighting the terroir of Lunlunta and the human capital's ability to craft outstanding wines that vie for a place in the taste preferences of connoisseurs everywhere.



**OUR WINES** 

#### **SAVINA**

**CHARDONNAY** 

100% Chardonnay

WINEMAKER Guadalupe Savina

#### Tasting notes

Pale yellow with greenish gold flashes. Characteristic aromas of tropical fruits such as pear and pineapple. Gentle entry with a slight fresh and lasting acidity in its aftertaste.

# **VINOS DEL**

#### Food Pairings

Grilled Sea Bass with Tropical Salsa and Chicken Alfredo Pasta.

Alcohol 13,5% Vol



WHITEWINE

SUR

DEL

VINOS

#### **SAVINA**

BONARDA

100% Bonarda

WINEMAKER Guadalupe Savina

#### Tasting notes

Deep ruby red, with violet flashes. There's an aromatic presence of plums, strawberries, and raspberries. Velvety and lasting tannins on the palate.

#### Food Pairings

Grilled Pork Chops and Mushroom Risotto.

Alcohol 14,5% Vol





## **UR WINES**

#### **SAVINA**

MERLOT

100% Merlot

WINEMAKER Guadalupe Savina

# **/INOS DEL SUR**

#### Tasting notes

Intense garnet color with an aromatic presence of red fruits and a slightly spicy note. It has medium astringency, a velvety texture, and a long lasting aftertaste.

#### Food Pairings

Vegetable Lasagna and Roast Chicken with Rosemary.

Alcohol 14,5% Vol



REDWINE





**REGION** 

LUNLUNTA, MAIPÚ, MENDOZA



1

#### **VIEJO SABIO**

MALBEC

100% Malbec

WINEMAKER Guadalupe Savina

#### Aging

Partially aged in stainless steel tanks and French oak barrels.

#### Tasting notes

**Appearance:** Deep violet hues.

**Nose:** Ripe red fruit aromas, jam, clove, and subtle spicy notes. **Palate:** Balanced tannins and acidity. Round and elegant from the

first sip, whit a long and persistent finish.

#### Food Pairings

Grilled ribeye steak whit chimichurri.

Roasted eggplant whit feta and pomegranate molasses.

Alcohol 14,6% Vol



#### **VIEJO SABIO**

PETIT VERDOT

100% Petit Verdot

WINEMAKER Guadalupe Savina

#### Aging

Partially aged in stainless steel tanks and French oak barrels.

#### Tasting notes

**Appearance:** Deep violet with ruby reflections.

**Nose:** Spicy and herbal notes with black fruits, violet flowers, vanilla, and buttery aromas.

**Palate:** Elegant, round tannins with intense initial mouthfeel and a smooth, refined finish.

#### Food Pairings

Slow-braised short ribs with polenta.

Portobello mushroom burger whit blue cheese and caramelized onions.

Alcohol 14,6% Vol



REDWINE

REGION

# VINOS DEL SUR



**UR WINES** 

#### **VIEJO SABIO**

MERLOT

100% Merlot

WINEMAKER Guadalupe Savina

#### Aging

Partially aged in stainless steel tanks and French oak barrels.

#### Tasting notes

**Appearance:** Intense ruby red color with violet highlights.

**Nose:** Broad aromatic profile with ripe red fruits, currant, cassis, violets, and spicy hints.

**Palate:** Velvety texture with elegant tannins. Dominant flavors of plum, spices, and honey.

#### Food Pairings

Herb-crusted lamb chops with rosemary jus. Duck breast whit cherry glaze and wild rice.

Alcohol 14,6% Vol



REGION

REDWINE

LUNLUNTA, MAIPÚ, MENDOZA



#### BARBERIS

BODEGA & VIÑEDOS





#### BARBERIS

BODEGA & VIÑEDOS

Situated in El Sauce, Guaymallén, a pioneering winemaking region within the province of Mendoza, Argentina, Barberis epitomizes the dedication and meticulous effort invested in crafting products of distinguished excellence. Here, cutting edge technology merges seamlessly with time honored techniques, capturing and enhancing the unique characteristics and qualities imparted by the terroir to each grape variety. This harmonious fusion results in wines of remarkable personality. Driven by an ambition to innovate and a legacy of viticulture passion passed down from their Italian forebears, Barberis is committed to developing new wines that reflect their deep rooted love for winemaking.



**OUR WINES** 

DEL

VINOS

#### **TALENTO**

MALBEC

100% Malbec

WINEMAKER Rolando Lazzarotti Santiago Barberis

#### Aging

Stainless steel vats with American oak staves

#### Tasting notes

Deep purplish-red, darker at the center, with scents of red fruits, spices, and mocha. The palate blends soft tannins with ripe black fruits and spicy mocha for a delightful mouthfeel, ending in a long, sweet finish. Ideal for any occasion.

#### Food Pairings

Salted red meats, Vegetable Casserole, and Chicken Baked with Vegetables.

Alcohol 13,5% Vol





# **UR WINES**

#### **BARBERIS RESERVA**

CABERNET FRANC

100% Cabernet Franc

WINEMAKER Rolando Lazzarotti Santiago Barberis

#### Aging

12 months in French oak barrels.

#### Tasting notes

Wine of intense red color with purple tones. Its aromas are reminiscent of red fruits, with a notable presence of vanilla and chocolate that brings its oak aging. On the palate is an intense wine, with a good balance between fruit and wood. On the palate is an intense wine, with a good balance between fruit and wood.

#### Food Pairings

Perfect to pair with grilled meats, spiced risottos, mature cheeses, or rich and flavorful pasta recipes.

Alcohol 13,9% Vol



REGION

REDWINE

LUJÁN DE CUYO, MENDOZA



### **JR WINES**

### **BARBERIS RESERVA**

CABERNET SAUVIGNON

100% Cabernet Sauvignon

WINEMAKER Rolando Lazzarotti Santiago Barberis

### Aging

12 months in French oak barrels.

### Tasting notes

Deep red and deep, with violet flashes. It highlights the typical aromas of the variety, such as black pepper, green peppers and red fruits, with aromas acquired by its passage in french oak barrels. With great structure and body, ripe tannins and a complex varietal character, with a long and expressive finish.

### Food Pairings

An excellent match for bold-flavored dishes such as game meats or stews, grilled meats, or hard and spiced cheeses.

Alcohol 13,9% Vol





DEL

VINOS

### **BARBERIS RESERVA**

MALBEC

100% Malbec

WINEMAKER Rolando Lazzarotti Santiago Barberis

### Aging

12 months in French oak barrels.

### Tasting notes

Deep red wine, which has marked aromas of ripe red fruits, with a touch of vanilla and toffee.

Its flavor is balanced between plum jam and black chocolate, from its french oak aging.

### Food Pairings

An excellent match for grilled meats, hearty pasta dishes, or semi-hard and aged cheeses.

Alcohol 13,9% Vol





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### HUMBERTO BARBERIS GRAN RESERVA

MALBEC

100% Malbec

WINEMAKER Rolando Lazzarotti Santiago Barberis

### Aging

14 months in French oak

### Tasting notes

This wine has a deep bright red colour with aromas of plums and red berries, mixed with vanilla, chocolate and snuff.

On the palate it is very round, long lasting and balanced with an elegant and complex finish.

### Food Pairings

Grilled Steaks, Game Meats like Deer, and Roasted Chicken.

Alcohol 14,1% Vol













Don Rosendo Wines, a boutique winery belonging to the Pereyra Iraola family, with extensive agricultural experience in Argentina.

The vineyards are located at the foot of the Andes Mountains in a natural environment with their own identity.

Our wines have achieved important recognitions and awards worldwide.

DEL

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VINO

### OAK MALBEC

100% Malbec

WINEMAKER Gabriela Zavala

### Aging

8 months in 2nd and 3rd use French oak barrels

### Tasting notes

Intense violet tones. Good structure and friendly tannins. Presence of red fruits and a smoku touch provided by its aging in French oak.

### Food Pairings

Perfect with grilled meats, aged cheeses, and smoked dishes. Its structure and oaky notes make it a great match for barbecue or mushroom risotto. A bold yet elegant red.

Alcohol 13,5% Vol





### DON ROSENDO SPECIAL SELECTION

BONARDA

100% Bonarda

WINEMAKER Gabriela Zavala

### **VINOS DEL SUR**

### Aging

8 months in 2nd and 3rd use French oak barrels

### Tasting notes

At sight, it shows a deep dark red color with violet reflections. Round and complete, with reminiscences of ripe red fruits, typical of this varietal. In the mounth ir is fresh, juicy, balanced, with soft tannins.

### Food Pairings

Great with roasted meats, pasta with creamy sauces, and semi-cured cheeses. Its juicy and balanced profile makes it ideal for everyday meals and casual gatherings.

Alcohol 13,9% Vol





13

**NOS** 

### **DON ROSENDO SELECT**

**MALBEC** 

100% Malbec

WINEMAKER Gabriela Zavala

### Aging

12 months in French oak barrels

### Tasting notes

Dark red color, with intense violet hues.

On the nose, ripe red fruits, a floral touch and chocolate are combined.

Sweet tannins, excellent structure and balanced acidity. Silky and persistent finish.

### Food Pairings

Pairs beautifully with grilled lamb, mushroom risotto, and dark chocolate desserts. Its silky texture and floral-chocolate notes elevate any elegant meal.

Alcohol 14% Vol

### DON ROSENDO SELECT 1100 msnm Des 91 ARGENTINA MALBEC

LUJÁN DE CUYO, AGRELO, MENDOZA

REDWINE

REGION



REDWINE

DON **ROSENDO** 

SELECT

1100/950 menu

REGION

MALBEC - CARMÉNÈRE

LUJÁN DE CUYO, AGRELO, MENDOZA

**OUR WINES** 

### **DON ROSENDO SELECT**

BLEND

50% Malbec 50% Carménère

WINEMAKER Gabriela Zavala

### SUR 13 VINOS

### Aging

12 months in French oak barrels

### Tasting notes

Elegant and full-bodied wine. It seduces with its intense red color with violet reflections.

Complex aromas, where black fruits and floral touches from Malbec are combined with herbal and spicy descriptors provided by Carménère.

Great structure and balanced acidity.

### Food Pairings

Ideal with grilled red meats, spiced stews, and aged cheeses. Its full body and layered aromas make it perfect for bold, flavorful dishes.

Alcohol 14,3% Vol



SUR

13

VINOS

### **JAMAAZ**

CABERNET SAUVIGNON

100% Cabernet Sauvignon

WINEMAKER Gabriela Zavala

### Aging

12 months in French oak barrels

### Tasting notes

Intense red color, with violet hues.

Complex aroma, where currants, spicy notes and herbal notes are

Great structure, balanced acidity and long, persistent finish.

### Food Pairings

Excellent with grilled meats, spicy sausages, and mature cheeses. Its depth and long finish complement rich, savory dishes beautifully.

Alcohol 14,3% Vol



LA CONSULTA, SAN CARLOS, MENDOZA

REDWINE

**REGION** 

REDWINE

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**REGION** 

**GRAN BLEND** 

LA CONSULTA, SAN CARLOS, MENDOZA

ALTO AGRELO, LUJÁN DE CUYO, MENDOZA

### JAMAAZ GRAN BLEND

85% Malbec - 10% Cabernet Franc 5% Petit Verdot

WINEMAKER Gabriela Zavala

### Aging

20 months in French oak barrels

### Tasting notes

Inky dark purple colour.

Great complexity in the nose, ripe fruit such as cassis, plum, cherry, mixed oak nuances and a mild spiciness.

The palate has a dense structure with ample fruit, fine tannic backbone and sensation of freshness despite being rather ripe and lush. Subtle oak and long, vigorous finish.

### Food Pairings

Perfect with roast beef, game meats, and truffle dishes. Its richness and depth pair beautifully with bold, elegant cuisine.

Alcohol 14% Vol

## **VINOS DEL SUR**

### **DON ROSENDO GRAN CORTE**

CABERNET SAUVIGNON

100% Cabernet Sauvignon

WINEMAKER Gabriela Zavala

### Aging

20 months in French oak barrels. 8 months in bottles.

### Tasting notes

Dark purple ink color. Fragrant nose, ripe yet nuanced with cassis, plum, cherry, oak, and a hint of spice. On the palate, it has a dense structure with abundant fruit.

### Food Pairings

Excellent with grilled steak, lamb stew, and aged cheeses. A bold yet fresh red that enhances rich and savory meals.

### Alcohol 14% Vol

## GRAN CORTE

DON ROSENDO WINES

STATE

LA CONSULTA, SAN CARLOS, MENDOZA

REDWINE

REGION



UVA NEDRA Magnánimo









UVA NEDRA Magnánino At Uva Negra Winery, they love wine and they love making it. It's synonymous with enjoyment, companionship, good times, great conversations, and friends. It's both the medium and the generator of unforgettable memories. That's why they say: "Wine, neither alone nor in solitude.

### **UVA NEGRA**

MOSCATUEL

Moscatel, Cardinal and Sultanina

WINEMAKER Andrea Silvestre
Daniel Alvarez

### Tasting notes

The aromas burst with notes of grapes, citrus, and tropical fruits.

### Food Pairings

Grilled Sea Scallops with Mango Salsa and Shrimp Ceviche with Pineapple and Lime.

Alcohol 13,3% Vol

### **VINOS DEL SU**

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REDWINE

UVA NEDRA

MALBEC RESERVA

REGION

AGRELO, LUJÁN DE CUYO, MENDOZA

### **UVA NEGRA**

MALBEC

100% Malbec

WINEMAKER Andrea Silvestre Daniel Alvarez

### Aging

In oak barrels, 50% American and 50% French, for 12 months.

### Tasting notes

Its color is an intense red with violet flashes, concentrated and full bodied. Its aroma evokes fruits such as plums and blackberries, in harmony with notes of vanilla and coconut. On the palate, it is fruity, smooth, and balanced with the flavors of oak.

### Food Pairings

Blackberry Brie Pizza and Grilled Ribeye Steak.

Alcohol 13,3% Vol

### 13 VINOS



REDwine

REGION

### **OUR WINES**

### **MAGNÁNIMO**

MALBEC

100% Malbec

WINEMAKER Andrea Silvestre Daniel Alvarez

### DEL

AGRELO, LUJÁN DE CUYO, MENDOZA

### Tasting notes

This wine features a red hue with aromas of dark fruits such as plums, accompanied by hints of violets and the aromas of vanilla and coconut. Upon tasting, it offers a sweet introduction, enriched with the flavors of fruit, along with lingering notes of coconut and tobacco.

### Food Pairings

Grilled Portobello Mushrooms and Braised Short Ribs.

Alcohol 13,5% Vol

## VINOS



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, Matías, Gerardo, Juan Pablo and Gabriel, together with Daniel Sammartino.

Five people united by a project, by an idea of wine, but especially by a passion.

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.

### **CALCÁREO**

MALBEC 2022

100% Malbec

### WINEMAKER Michelini Bros

### Aging

In 5.000 litres French oak vats during 1 year

### Tasting notes

The nose is lovely, showing violets, crushed stones and crunchy dark fruit. The palate is vibrant and pleasant with fine-grained, precise tannins and an ethereal yet substantial finish. A blend of 60% malbec from Altamira and Gualtallary and cabernet franc from San Pablo.

### Food Pairings

Beef tartare with beet emulsion and Andean potato chips. Duck breast with cherry reduction and crispy quinoa. Wild mushroom risotto with black truffle.

Alcohol 14,4% Vol

## **VINOS DEL SUR**

### REGION **UCO VALLEY, MENDOZA**



### CALCÁREO

CABERNET FRANC 2022

100% Cabernet Franc

WINEMAKER Michelini Bros

### Aging

In cement eggs for 12 months.

### Tasting notes

Subtle peppery and herbal aromas with a layer of earthy notes. Nice acidity and balanced finish.

### Food Pairings

Lamb rack with mint gremolata and celery root puree.

Warm beluga lentil salad with roasted carrots and spiced yogurt.

Roasted organic chicken with crispy skin and rosemary potatoes.

Alcohol 13.7% Vol



### **SUPERUCO GUALTA**

**BLEND 2021** 

60% Malbec 40% Cabernet Franc

### WINEMAKER Michelini Bros

### Aging

In 225 and 500 litre second-use French oak vats.

### Tasting notes

Notes of acidity, freshness, fluidity, and fine tannins. Some of the tasting notes of SuperUco Gualta are: Acidity that gives it freshness and fluidity, Fine tannins, Length, Complex, Great structure. It also has a layer of flavours of refreshing and acidic red fruits, aromas of violets. chalk texture that gives lime. A deep and at the same time festive wine.

### Food Pairings

Braised short ribs with parmesan polenta. Duck magret with pear purée and roasted endives. Wagyu empanadas with fresh herb chimichurri.

Alcohol 14,2% Vol



**GUALTALLARY, MENDOZA** 

**REGION** 

Same of Ico

### **SUPERUCO ALTAMIRA**

BLEND 2021

60% Malbec 40% Cabernet Franc

### WINEMAKER Michelini Bros

### Aging

In 225 and 500 litre second-use French oak vats.

### Tasting notes

Fresh and floral aromas that show the pure expression of this cool climate vineyard in Altamira. The taste preserves the typical tannic beginning from the calcareous soil and moves forward to a fine and elegant middle and end taste.

### Food Pairings

Filet mignon with wine reduction and seasonal mushrooms. Confit duck with Jerusalem artichoke purée and demi-glace. Beet tartare with goat yogurt and pistachios.

Alcohol 14,5% Vol

**UCO VALLEY, MENDOZA** 

REGION



### **SUPERUCO FRATELLO**

SYRAH 2022

100% Syrah

WINEMAKER Michelini Bros

### Aging

In 225 and 500 litre second-use French oak vats.

### Tasting notes

Herbal and earthy notes that remind of the natural environment of this vineyard of Syrah. Chalky and intense flavour.

### Food Pairings

Lamb chops with olive tapenade and eggplant purée. Grilled octopus with romesco and roasted potatoes. Smoked duck breast with plums and red wine reduction.

Alcohol 13.3% Vol

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**TUPUNGATO, VALLE DE UCO, MENDOZA** 

REDWINE

REGION

STREET TOO

VINOS

### **GENITORI MIO**

BLEND 2021

90% Cabernet Sauvignon 10% Malbec

### WINEMAKER Michelini Bros

### Aging

in new 225 lts French oak for 20 month / Taransaud T5.

### Tasting notes

Subtle chalky notes add complexity. High tannic structure balanced with a nice acidity. The SuperUco Genitori Mio is a compact and intense wine.

### Food Pairings

Tomahawk steak with thyme butter and fondant potatoes. Lamb Wellington with foie gras and wild mushrooms. Blood sausage risotto with green apple and pickled onions.

Alcohol 13.3% Vol



### LET'S BOOST YOUR WINE SELECTION

Contact us!





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