

**VINOS**  
**del**  
**SUR**

**IMPORTER & DISTRIBUTOR**

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



# UNIQUE WINES

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

8 WINERIES

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+50 WINES

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+10 VARIETALS



# MENDOZA

## Argentina



Mendoza  
Argentina

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**  
1,411 - 6,562 masl\*



# WINES

LA FLORITA

TUPUNGATO *El Peral* MENDOZA

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UVA  
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SuperUco

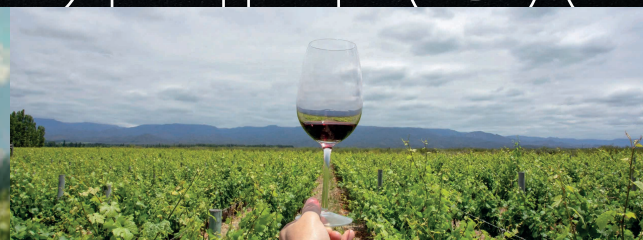
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COLLECTION  
2026

# VINOS DEL SUR





# LA FLORITA

TUPUNGATO *El Peral* MENDOZA



# LA FLORITA

TUPUNGATO *El 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 Tunuyán 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.


**WHITE** WINE


REGION

UGARTECHE, LUJÁN DE CUYO, MENDOZA


**OUR WINES**

# TIERRA DE LECHUZAS

## SEMILLÓN

100% Semillón

WINEMAKER **Adrian Toledo**
**VINOS DEL SUR**

### 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.

### Food Pairings

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

Alcohol 12,7% Vol



REGION

EL PERAL, TUPUNGATO, MENDOZA

 OUR 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 DEL SUR



REGION

EL PERAL, TUPUNGATO, MENDOZA

OUR WINES 

VINOS DEL SUR

# 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



REGION | EL PERAL, TUPUNGATO, MENDOZA

OUR WINES 

# 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

VINOS DEL SUR



**REGION** EL PERAL, TUPUNGATO, MENDOZA

OUR WINES 

VINOS DEL SUR

# 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



REGION

EL PERAL, TUPUNGATO, MENDOZA

 OUR WINES 

VINOS DEL SUR

# PEQUEÑOS LOTES

ASPIRANT BOUCHET

100% Aspirant

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



RED WINE



REGION

EL PERAL, TUPUNGATO, MENDOZA

OUR WINES 

VINOS 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


**WHITE** WINE
**REGION****UGARTECHE, LUJÁN DE CUYO, MENDOZA**
**OUR WINES**


# 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

**VINOS DEL SUR**

 RED WINE



91 PTS.  
JAMES SUCKLING.COM

REGION

UGARTECHE, LUJÁN DE CUYO, MENDOZA

OUR WINES 

VINOS DEL SUR

# 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



FINCA<sup>®</sup>  
*Savina*





FINCA<sup>®</sup>  
*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.



<b>REGION</b>	<b>GUALTALLARY, TUPUNGATO, MENDOZA</b>
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**OUR WINES** 

**VINOS DEL SUR**

# 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.

### Food Pairings

Grilled Sea Bass with Tropical Salsa and Chicken Alfredo Pasta.

**Alcohol** 13,5% Vol

 **RED WINE**



**REGION** LUNLUNTA, MAIPÚ, MENDOZA

**OUR WINES** 

# 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

**VINOS DEL SUR**



REGION LUNLUNTA, MAIPÚ, MENDOZA

OUR WINES 

VINOS DEL SUR

# SAVINA

MERLOT

100% Merlot

WINEMAKER *Guadalupe Savina*

### 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



REGION LUNLUNTA, MAIPÚ, MENDOZA

OUR WINES 

# 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, with a long and persistent finish.

## Food Pairings

Grilled ribeye steak with chimichurri.

Roasted eggplant with feta and pomegranate molasses.

Alcohol 14,6% Vol

VINOS DEL SUR



REGION LUNLUNTA, MAIPÚ, MENDOZA

OUR WINES 

# VIEJO SABIO

## PETIT VERDOT

100% Petit Verdot

WINEMAKER *Guadalupe Savina*

### Aging

Partially aged in stainless steel tanks and French oak barrels.

### Tasting notes

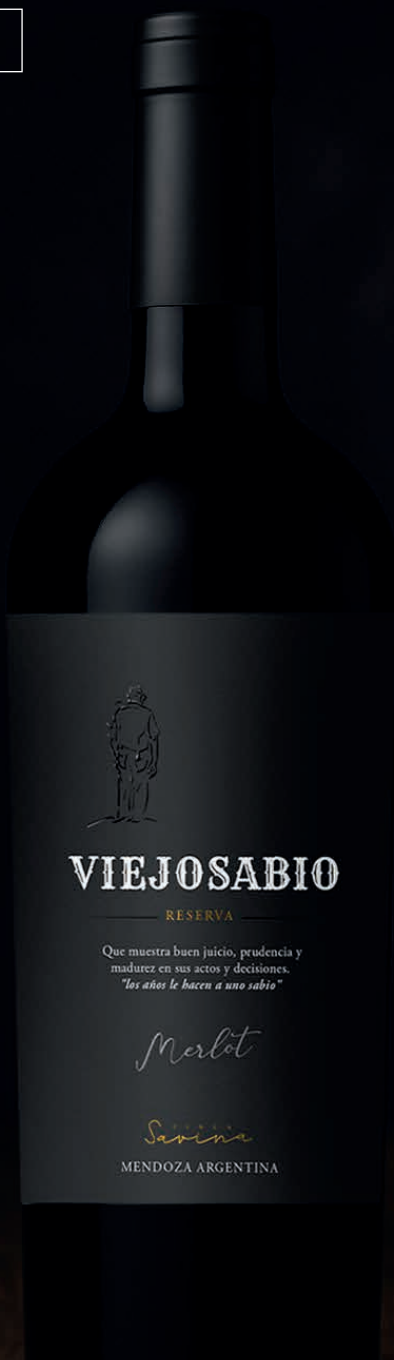
**Appearance:** Deep violet with ruby reflections.  
**Nose:** Spicy and herbal notes with black fruits, violet flowers, vanilla, and buttery aromas.  
**Palate:** Elegant, round tannins with intense initial mouthfeel and a smooth, refined finish.

### Food Pairings

Slow-braised short ribs with polenta.  
Portobello mushroom burger whit blue cheese and caramelized onions.

Alcohol 14,6% Vol

VINOS DEL SUR



REGION	LUNLUNTA, MAIPÚ, MENDOZA
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OUR 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

VINOS DEL SUR



# 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.


**WHITE** WINE

**REGION**
**LUJÁN DE CUYO, MENDOZA**
**OUR WINES**
**VINOS DEL SUR**

# CAVA NEGRA

## TORRONTÉS

100% Torrontés

**WINEMAKER** Rolando Lazzarotti

### Aging

In concrete tanks with an epoxy seal coating

### Tasting notes

This elegant wine features a clear, bright yellow hue, with aromas of jasmine and stone fruits. Its sweet palate is perfectly balanced by the alcohol and acidity, highlighted by notes of stone fruit.

### Food Pairings

Spicy Thai Green Curry with Prawns, Blue Cheese and Pear Bruschetta, and Grilled Shrimp with Citrus Herb Marinade.

**Alcohol** 13,5% Vol



REGION

MENDOZA

OUR WINES 

# CAVA NEGRA

MALBEC

100% Malbec

WINEMAKER *Rolando Lazzarotti*

### Aging

In concrete tanks with an epoxy seal coating

### Tasting notes

This malbec is known for its deep purple color and flavors of forest fruits and plums. Smooth and balanced with a lasting finish, the main feature of a young fruity wine.

### Food Pairings

Lamb, beef, pasta, and cheeses like Gouda and Parmesan.

Alcohol 13,5% Vol

VINOS DEL SUR

 **RED WINE**



**REGION**    **MENDOZA**

**OUR WINES** 

# CAVA NEGRA

## CABERNET SAUVIGNON

100% Cabernet sauvignon

**WINEMAKER** Rolando Lazzarotti

**Aging**  
In concrete tanks with an epoxy seal coating

**Tasting notes**  
It presents aromas of green pepper, red berries, and spices such as black pepper and sweet paprika. On the palate, it presents a richness of fruit, leaving sensations of volume and a long finish.

**Food Pairings**  
Ideal pairing with red meats and cheeses.

**Alcohol** 13,8% Vol

**VINOS DEL SUR**



REGION LUJÁN DE CUYO, MENDOZA

OUR WINES 

# 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

## VINOS DEL SUR



REGION

LUJÁN DE CUYO, MENDOZA

OUR WINES  VINOS DEL SUR

# 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

LUJÁN DE CUYO, MENDOZA

 OUR WINES 

VINOS DEL SUR

# 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



REGION

LUJÁN DE CUYO, MENDOZA

OUR WINES 

VINOS DEL SUR

# 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



REGION LUJÁN DE CUYO, MENDOZA

OUR WINES 

VINOS DEL SUR

# 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



RED WINE



REGION

LUJÁN DE CUYO, GUALTALLARY, VISTA FLORES.MENDOZA



OUR WINES

# MI VICTORIA LP5

BY LEANDRO PAREDES

MALBEC

100% Malbec

**WINEMAKER** Rolando Lazzarotti  
Santiago Barberis

### Aging

Aged for 18 months in French oak barrels, followed by 1 year of bottle aging before release.

### Tasting notes

Deep violet-red in color, with a thin violet rim and a nearly black core. On the nose, aromas of red and black bramble fruits, red and black plums with tart flesh, blackberries, and spices. Notes of Madagascar vanilla, oak, cedar, walnut, cocoa, licorice, and a pronounced yet elegant empyreumatic character. On the palate, it opens with a full-bodied entry, displaying firm, textured tannins and vibrant acidity, leading to a long, succulent finish.

### Food Pairings

An excellent match for grilled meats, roasted lamb, aged cheeses, mushroom-based dishes, and dark chocolate.

Alcohol 14,5% Vol

VINOS DEL SUR



REGION LUJÁN DE CUYO Y TUNUYÁN. MENDOZA

OUR WINES 

# MI VICTORIA LP32 BY LEANDRO PAREDES

MALBEC

100% Malbec

**WINEMAKER** Rolando Lazzarotti  
Santiago Barberis

### Aging

Aged for 12 months in French oak barrels, followed by 1 year of bottle aging before release.

### Tasting notes

Deep violet-red in color with a nearly black core. On the nose, aromas of red and black bramble fruits, black plums, blackberries, cinnamon, and cloves. The palate is elegant and full-bodied, with a broad entry, refined texture, and well-defined tannins that are both velvety and structured. The finish is long and complex, revealing layers of red and black fruit intertwined with chocolate, mocha, and roasted nuts.

### Food Pairings

Ideal with braised meats, roasted dishes, mature cheeses, and bold, richly seasoned cuisine.

Alcohol 14,5% Vol

VINOS DEL SUR


**WHITE** WINE


REGION

LUJÁN DE CUYO. MENDOZA


**OUR WINES**
**VINOS DEL SUR**

# SWEET CHARDONNAY

## BY LEANDRO PAREDES

CHARDONNAY

100% Chardonnay

**WINEMAKER** Rolando Lazzarotti  
Santiago Barberis
**Aging**

Aged on fine lees in stainless steel tanks until bottling.

**Tasting notes**

Golden in color with subtle lime-green highlights. On the nose, aromas of pineapple, passion fruit, and guava are complemented by notes of melon and pear. On the palate, the sweetness of ripe fruit is beautifully balanced by a lively, lingering acidity that invites another sip.

**Food Pairings**

An excellent match for seafood, grilled fish, roasted poultry, creamy risottos, soft cheeses, and fresh vegetable dishes.

**Alcohol** 12,5% Vol



REGION LUJÁN DE CUYO. MENDOZA

OUR WINES 

# MI VICTORIA 1994

BY LEANDRO PAREDES

MALBEC

100% Malbec

**WINEMAKER** Rolando Lazzarotti  
Santiago Barberis

**Aging**

A portion was aged in epoxy-lined concrete tanks, while a smaller percentage was matured in French oak barrels for 9 months.

**Tasting notes**

Deep violet-red in color with a nearly black core. On the nose, aromas of ripe red berries, plums, black pepper, cinnamon, and cedar. The palate reveals juicy red fruit, plums, and blackberries, supported by vibrant acidity and a smooth, lingering texture. Long and memorable finish.

**Food Pairings**

An excellent match for grilled meats, Argentine-style empanadas, charcuterie, herb-seasoned dishes, and semi-aged cheeses.

**Alcohol** 13,8% Vol

VINOS DEL SUR



**DON ROSENDO**  
WINES





**DON ROSENDO**  
WINES

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.

 **WHITE** WINE



**REGION**

**TUPUNGATO, MENDOZA**

**OUR WINES** 

# DON ROSENDO

CHARDONNAY

100% Chardonnay

**WINEMAKER** Gabriela Zavala

## Aging

20 days of fermentation at 16° degrees in stainless steel tanks.

## Tasting notes

It presents a distinctive freshness on the nose and palate

## Food Pairings

It pairs well with a wide range of simple dishes, such as steamed or grilled fish, accompanied by sauces based on citrus fruits and herbs, such as parsley, tarragon, and basil.

**Alcohol** 13% Vol

**VINOS DEL SUR**

 RED WINE



REGION LUJÁN DE CUYO, MENDOZA

OUR WINES 

# DON ROSENDO

CABERNET SAUVIGNON

100% Cabernet Sauvignon

WINEMAKER Gabriela Zavala

### Aging

2 years

### Tasting notes

Young wine with an intense violet colour, clean and bright. Good aromatic perception of plums and red fruits. Soft and ripe tannins. Harmonic and round finish.

### Food Pairings

Ideal with grilled pork, pasta with tomato-based sauces, or semi-soft cheeses like Gouda. Also pairs beautifully with empanadas and charcuterie. A versatile wine for casual and flavorful dishes.

Alcohol 13,5% Vol

VINOS DEL SUR

 RED WINE



REGION LUJÁN DE CUYO, MENDOZA

OUR WINES 

# DON ROSENDO

MALBEC

100% Malbec

WINEMAKER Gabriela Zavala

### Aging

2 years

### Tasting notes

Fruity young wine with an intense violet colour, clean and bright, with aromatic perception of plums and red fruits. Harmonic and round finish.

### Food Pairings

Pairs well with roasted chicken, mild pastas, and semi-soft cheeses. Great with charcuterie boards or empanadas. A smooth, easy-drinking red for everyday moments.

Alcohol 13,5% Vol

VINOS DEL SUR



REGION LUJÁN DE CUYO, MENDOZA

OUR WINES 

**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 smoky 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

VINOS DEL SUR



REGION LUJÁN DE CUYO, AGRELO, MENDOZA

OUR WINES 

# DON ROSENDO SPECIAL SELECTION

BONARDA

100% Bonarda

WINEMAKER Gabriela Zavala

### 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

VINOS DEL SUR



REGION

AGRELO, LUJÁN DE CUYO

OUR WINES 

# DON ROSENDO SPECIAL SELECTION

## BLEND

60% Bonarda - 30% Malbec  
10% Carménère

**WINEMAKER** Gabriela Zavala

### Aging

6-8 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 mouth it is fresh, juicy, balanced, with soft tannins.

### Food Pairings

This wine pairs beautifully with grilled red meats, slow-cooked beef dishes, and herb-roasted lamb. Its round and complete palate, with ripe red fruit notes, also complements pasta with rich tomato-based sauces, mushroom risottos, and aged semi-hard cheeses.

**Alcohol** 13,5% Vol

VINOS DEL SUR

 RED WINE



REGION LUJÁN DE CUYO, AGRELO, MENDOZA

OUR WINES 

# 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

VINOS DEL SUR


**RED WINE**
**REGION****LUJÁN DE CUYO, AGRELO, MENDOZA**

**OUR WINES**

# DON ROSENDO SELECT

## BLEND

50% Malbec  
50% Carménère

**WINEMAKER** Gabriela Zavala

### 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** 14,30% Vol

**VINOS DEL SUR**

 **RED** WINE



**REGION**

**LA CONSULTA, SAN CARLOS, MENDOZA**

**OUR WINES** 

# 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 mixed.  
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

**VINOS DEL SUR**


**RED WINE**
**REGION**
**LA CONSULTA, SAN CARLOS, MENDOZA  
ALTO AGRELO, LUJÁN DE CUYO, MENDOZA**
**OUR WINES**


# 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**



REGION

LA CONSULTA, SAN CARLOS, MENDOZA

OUR WINES 

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



UVA  
NEGRA Magnánimo





# UVA NEGRA *Magnánimo*

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."

 **WHITE** WINE



REGION

MENDOZA, ARGENTINA

OUR WINES  **VINOS DEL SUR**

## 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



RED WINE



UVA  
NEGRA

TOP  
QUALITY  
WINE

UVA  
NEGRA

MALBEC RESERVA

REGION

AGRELO, LUJÁN DE CUYO, MENDOZA

OUR WINES

# 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

VINOS DEL SUR



**REGION**    **AGRELO, LUJÁN DE CUYO, MENDOZA**

OUR WINES 

VINOS DEL SUR

# MAGNÁNIMO

MALBEC

100% Malbec

**WINEMAKER**    *Andrea Silvestre*  
*Daniel Alvarez*

## 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



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 Michelin 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.

RED WINE

94 PTS.  
JAMES SUCKLING.COM



REGION UCO VALLEY, MENDOZA

OUR WINES

VINOS DEL SUR

# CALCÁREO

MALBEC 2022

100% Malbec

WINEMAKER *Michellini 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

 **RED WINE**



**93** PTS.  
JAMES SUCKLING.COM

**REGION** UCO VALLEY, MENDOZA

**OUR WINES** 

# 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 purée. Warm beluga lentil salad with roasted carrots and spiced yogurt. Roasted organic chicken with crispy skin and rosemary potatoes.

**Alcohol** 13.7% Vol

**VINOS DEL SUR**


**RED WINE**


**95** PTS.  
JAMES SUCKLING.COM

**REGION****GUALTALLARY, MENDOZA**

**OUR WINES**
**VINOS DEL SUR**

# 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

 **RED WINE**



**REGION**    **UCO VALLEY, MENDOZA**



**OUR WINES**

# 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

**VINOS DEL SUR**



**REGION** TUPUNGATO, VALLE DE UCO, MENDOZA

OUR WINES 

VINOS DEL SUR

# 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 enviroment 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

 RED WINE

94 PTS.  
JAMES SUCKLING.COM



REGION

PARAJE ALTAMIRA, MENDOZA

OUR WINES 

# 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

VINOS DEL SUR



*Gimenez Riillo*



Gimenez  
Riillo

Our winery, located in Los Sauces, Tunuyán, Uco Valley, has a production capacity of 125,000 liters.

The secret lies in the wise combination of technology and intuition, allowing us to discover the precious moments of each process.

The result: great wines we love to craft, and great creations we love to share.

**WHITE** WINE

REGION

UCO VALLEY, MENDOZA

OUR WINES 

# NIETOS COMPAÑEROS

**CORTE DE BLANCOS****60% Torrontes - 40% Chardonnay****WINEMAKER Marcos Pizarro**

## Aging

In stainless steel tanks for 4 months.

## Tasting notes

Bright yellow with green sparkles. The nose features an intense aromatic expression with notes of white and citrus fruits. The palate reveals a fresh wine, balanced in acidity and a moderate length.

## Food Pairings

Ideal with seafood, grilled fish, fresh salads, citrus-based dishes, and soft cheeses.

**Alcohol** 13,1% Vol

VINOS DEL SUR



**REGION** UCO VALLEY, MENDOZA



**OUR WINES**

# NIETOS COMPAÑEROS

CORTE DE ROSADOS

40% Malbec - 55% Merlot  
5% Pedro Gimenez

**WINEMAKER** Marcos Pizarro

### Aging

In stainless steel tanks for 4 months.

### Tasting notes

Pale and bright with hues that emulate onion skin. On the nose it shows intense and elegant. Subtle red fruit aromas unfold along with delicate citrus notes. On the palate, it is delicate with refreshing acidity and a slight sensation of sweetness.

### Food Pairings

Perfect with light dishes, seafood, fresh salads, sushi, and soft cheeses.

**Alcohol** 13,2% Vol

**VINOS DEL SUR**



REGION

UCO VALLEY, MENDOZA

OUR WINES 

# NIETOS COMPAÑEROS

CORTE DE TINTOS

75% Malbec  
25% Merlot

WINEMAKER **Marcos Pizarro**

## Aging

In stainless steel tanks for 4 months

## Tasting notes

Dark red coloured, bright and limpid. The nose offers red fruit notes with a fresh expression. The palate is well structured with good acidity, a fruity profile and a medium finish.

## Food Pairings

A fresh and approachable blend that pairs well with grilled chicken, burgers, charcuterie boards, mild cheeses, and tomato-based pasta dishes. Its bright fruit character and balanced acidity also complement pizza and roasted vegetables.

Alcohol 13,4% Vol

VINOS DEL SUR



**REGION** UCO VALLEY, MENDOZA

OUR WINES 

# BUENOS HERMANOS

CABERNET FRANC 2024

100% Cabernet Franc

**WINEMAKER** Marcos Pizarro

### Aging

50% of the wine is aged for 6 months in 4th use French oak barrels, whereas the remaining 50% is kept for 8 months in concrete tanks.

### Tasting notes

Brilliant red and limpid. Red fruit and spicy notes prevail on the nose. The palate shows a fruity wine, balanced in acidity with soft tannins and a long finish.

### Food Pairings

This wine is ideal to pair with grilled or roasted white meats, pork cuts, and poultry dishes seasoned with herbs and mild spices. Its fruity profile, balanced acidity, and soft tannins also make it an excellent match for light pasta dishes, risottos, grilled vegetables, and semi-soft cheeses.

**Alcohol** 13,3% Vol

VINOS DEL SUR



REGION UCO VALLEY, MENDOZA

OUR WINES 

# BUENOS HERMANOS

MALBEC

100% Malbec

WINEMAKER Marcos Pizarro

### Aging

50% of the wine is aged for 6 months in 4th use French oak barrels, whereas the remaining 50% is kept for 8 months in concrete tanks.

### Tasting notes

Intense purple red colour. Elegant red fruit aromas greet the nose, along with subtle spicy notes. Expressive on the palate, intense and balanced.

### Food Pairings

A versatile Malbec that complements grilled steak, barbecue, roasted vegetables, and aged cheeses. Its bright fruit flavors and smooth finish also pair wonderfully with gourmet burgers and rich pasta dishes.

Alcohol 13,5% Vol

VINOS DEL SUR



OUR WINES 

# PADRES DEDICADOS

MALBEC

100% Malbec

WINEMAKER *Marcos Pizarro*

*Aging*

Aged for 14 months: 85% in 2nd use barrels, whereas the remaining 15% is kept in 1st use barrels.

*Tasting notes*

Deep burgundy, bright and limpid. Red fruit aromas and floral notes. On the palate, a complex full bodied wine with soft tannins and a lingering finish.

*Food Pairings*

Perfect with grilled red meats, slow-cooked lamb, aged cheeses, and rich pasta dishes.

*Alcohol* 13,9% Vol

VINOS DEL SUR

REGION **LOS CHACAYES, UCO VALLEY, MENDOZA - ARGENTINA**

# LET'S BOOST YOUR WINE SELECTION

Contact us!



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