



VIÑALS WINE & FOOD LTD.

RUTINI  
MALBEC

RUTINI WINES  
MENDOZA - ARGENTINA

Quality wines of  
Argentina



CABERNET SAUVIGNON



Varietal: 100% Cabernet Sauvignon.



Vineyards: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Regime: 60% 2nd use French oak 40% New American oak for □ months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Full yet soft with an intense red ruby color and concentrated juicy berry fruit aromas that lead into flavors of blackberry and red currant fruit with well-balanced, smooth tannins. Hints of vanilla, cocoa and sweet oak appear on the finish.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



MALBEC



Varietal: 100% Malbec.



Vineyard: Tupungato, Mendoza.



Malolactic Fermentation: 100%



Aging: 30% New American oak, 30% new French oak and 40% 2nd and 3rd use American oak barrels for 7 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Trumpeter Malbec is dense, with an inky color and attractive cherry aromas with a touch of cinnamon and sweet spice. A fruity wine, with excellent body, intense tannins, and flavors of cherry, blackberry, boysenberry and plum intermingled with hints of cardamom and pepper. Prolonged, mouth-filling finish.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES





PINOT NOIR



Varietal: 100% Pinot Noir.



Vineyards: 18-years-old vineyards in Tupungato, 1100m a.s.l



Malolatic Fermentation: 100%



Oak Regime: 30% in 2nd use French Oak for 6 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This Pinot Noir displays a delicate and silky texture & ruby red hues. Fruity aromas of raspberries, strawberries are combined with hints of violet and oaky notes to create an elegant aromatic profile. The softness and fineness of the tannins bring vibrant acidity and a smooth finish.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



*Colección*  
**RUTINI**

**CABERNET - MALBEC**



Varietal: 50% Cabernet Sauvignon - 50% Malbec.



Vineyard: Cabernet from Tupungato, Malbec from La Consulta, San Carlos; Mendoza.



Malolatic Fermentation: 100%



Oak Regimen: 50% new French oak & 50% new American oak for 12 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This brilliant blend of 50% Cabernet Sauvignon and 50% Malbec represents the true richness of the Uco Valley. On the nose we find robust fruity aromas of cherry, jam and plum. The mouthfeel combines ripe fruit with rich spices such as vanilla & chocolate imparted by oak. Great structure and smooth tannins, with a prolonged finish.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES

*Colección*  
**RUTINI**

**MALBEC**



Varietal: 100% Malbec.



Vineyard: La Consulta, San Carlos and Tupungato, Mendoza.



Malolactic Fermentation: 100%



Oak Regimen: 80% new French oak & 20% new American oak for 12 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Rutini Malbec is an elegant wine with a deep red color. It has a concentrated nose with notes of wild berries, tobacco and vanilla. Mouthfilling, with rich black fruit flavors and a prolonged finish with a touch of black pepper.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



**RUTINI WINES**  
UCO VALLEY MENDOZA ARGENTINA

---

## **DOMINIO MALBEC**

---

**VARIETAL:** 100% Malbec

**VINEYARDS:** La Consulta, Valle de Uco.

**TYPE OF HARVEST:** Manual

**ALCOHOLIC FERMENTATION:** in stainless steel tanks

**MALOLATIC FERMENTATION:** 100% of the wine

**AGING:** 12 months

**OAK:** French, 20% new, 80% second use.

**WINEMAKER:** Lic. Mariano Di Paola.

### **TESTING NOTES**

---

Clear garnet red with violet reflections. Fruity aromas such as plum stand out, also violet and a spicy hint of liquorice.

In the mouth the typicality of the varietal is presented with flavours of black fruit, juicy, fresh and with a balanced acidity.

**SERVING TEMPERATURE:** 14° - 17°C

**AGING POTENTIAL:** 10 yeats.

### **FOOD PAIRING**

---

Grilled and baked red meats, lamb, empanadas.







BONARDA



Varietal: 100% Bonarda.



Vineyards: Tupungato.



Alcoholic Fermentation: in 7500 liter stainless steel tanks.



Oak Regimen: 9 months. 10% new American oak, 30% new French oak, 60% second and third use French oak.



Alcohol: 12.9%



Winemaker: Mariano Di Paola.



Winemaker Notes: Deep red with black hues. Complex aromas of ripe fruit (plums, cherries) suitably blended with spicy notes. Hints of tobacco and cocoa imparted by oak.



Pair With: legume stew, vegetables, red and white meat, empanadas, pork loin, feijoada.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



RESERVE MALBEC



Varietal: 100% Malbec



Vineyards: 19 year old vineyards in Tupungato, 1100m a.s.l.



Malolatic Fermentation: 100%



Oak Regimen: 9 months in 50% New & 50% 2nd used French Oak



Winemaker: Mariano Di Paola.



Winemaker Notes: The Trumpeter Reserve Malbec displays intense red color with deep violet tones. On the nose, fruity aromas of cherries and plums are shown with a delicate mint note. The mouth feel is subtle, fine and sweet tannins with a long and lasting finish.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



**RUTINI WINES**  
UCO VALLEY MENDOZA ARGENTINA

---

## **DOMINIO MALBEC - CABERNET FRANC**

---

**VARIETAL:** 60% Malbec - 40% Cabernet Franc

**VINEYARDS:** Gualtallary, Uco Valley

**TYPE OF HARVEST:** Manual

**ALCOHOLIC FERMENTATION:** in stainless steel tanks

**MALOLATIC FERMENTATION:** 100% of the wine

**AGING:** 12 months

**OAK:** French, 10% new, 90% second use.

**WINEMAKER:** Lic. Mariano Di Paola.

### **TESTING NOTES**

---

Deep red ruby. Red fruit aromas are dominant on the nose, intermingled with some floral and spicy touches. Berries and black pepper appear on the palate. Has sweet and friendly tannins that make it an elegant red with great structure.

**SERVING TEMPERATURE:** 14° - 17°C

**AGING POTENTIAL:** 8 yeats.

### **FOOD PAIRING**

---

Stews, goulash, empanadas, baked meats, cold cuts plantes, ripe cheeses.







SYRAH



Varietal: 100% Syrah.



Vineyards: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Regime: 50% 2nd use French Oak 50 % American Oak for 7 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: The Trumpeter Syrah is a brilliant bright purple wine with violet hues. On the nose, full rich black fruit aromas, light earth notes and a touch of roasted coffee. Great depth and intensity on the palate with sweet, with juicy black cherry fruit and a touch of chocolate and sweet spice the time spent in the oak. The finish is long and lingering, with ripe, velvety tannins.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES

# *Colección* RUTINI

## CABERNET FRANC



Varietal: 100% Cabernet Franc.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Regimen: 100% new French oak for 14 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Intense red color with violet hues. Nose notes include spices and fruits such as plums and ripe blackberries combined with those of chocolate and tobacco. In the mouth it gives us a sweet entrance, harmonic body and fleshiness. This elegant wine firmly expresses varietal typicity.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



# RUTINI WINES

UCO VALLEY MENDOZA ARGENTINA

---

## RUTINI

MALBEC

---

**COMPOSITION:** 100% Malbec

**VINEYARDS:** Altamira, Gualtallary and La Consulta, Mendoza

**HARVEST:** Manual

**MALOLACTIC FERMENTATION:** 100%

**AGEING:** 12 months

**OAK:** 40% new French oak and 60% 2nd use

**ALCOHOL:** 13,6%

**TOTAL ACIDITY:** 5,55 g/l

**pH:** 3,78

**WINEMAKER:** Mariano Di Paola

### TASTING NOTES

---

Very intense red with violet tinges. Red fruits (cherry, currant) and a touch of plum are alive in the nose in this very accomplished red. French oak imparts toasted notes, while the American barrel extends its classic vanilla. Full bodied palate yet refined, thanks to its concentrated fruit character buttressed by a tannic structure characteristic of Cahors reds.

Serving temperature: 14°-17°C

Aging potential: 10 years

### FOOD PAIRING

---

Grilled and roasted red meat, beef tenderloin with vegetables, roast lamb, meat pie and potatoes, wild rabbit Cacciatore (hunter style), chicken pie, beef empanadas.







# FELIPE RUTINI


## HISTORICAL FRAMEWORK


*Fresh nights and thermal amplitude favored obtaining wines with a higher acidity than normal, intense aromas and soft and velvety tannins due to the prolongation of the hanging time of the bunches. Both acidity and tannins make this wine optimal for its storage. New technologies such as the diamond tank and the optical grape selector were incorporated this year.*





- 


Composition: 40% Cabernet Sauvignon from Gualtallary, 30% Merlot from Altamira, 20% Malbec from Gualtallary, 10% Cabernet Franc de Gualtallary.
- 


Fermentation: Conical taques for Merlot and Cabernet Sauvignon, Diamond shaped tanks for Malbec and Roll fermentors for Cabernet Franc.
- 


Oak: New French light roast. Forest: Tronçais. Fine-grained.
- 


Malolactic fermentation: 100%
- 


Aging in barrels: 18 months in total. The first 12 months the varietals were aged separately, then the cut was made and this was placed in the same barrels for another 6 months. During this second stage, the fine lees were kept in suspension by means of batonages.
- 

Aging in bottle: 60 months. In an air-conditioned environment at 15°C and protected from light.
- 

Alcohol: 14.5% | Acidity: 5.25g / l | pH: 3.7
- 

Tasting notes: Intense garnet red color, with bright reflections. Spicy aromas and tomato jam, subtle mentholated and licorice notes as well. On the palate, it is a full-bodied wine that is very expressive of its varietal composition. It repeats the aromas perceived in the nose adding vapors of figs and ripe black fruits. It has sucrose tannins of great structure balanced with a delicate acidity making this a long and persistent wine. Its structure and exhaustive elaboration care promise a long aging while preserving its attractive characteristics.
- 

Serving temperature: 14°-17° C
- 

Aging potential: 20 years
- 

Pairing: Grilled and baked beef, game (deer, venison), roasted poultry (partridge), highly seasoned meat dishes, loin in herb crust with Dauphine potatoes.



RUTINI WINES

# RUTINI

SINGLE VINEYARD

*Gualtallary*

## MALBEC



Varietal: 100% Malbec from Gualtallary



Vineyards Age: 20 years



Harvested in April 2014



Malolactic fermentation: 100%



Aging: 12 months. 50% French new oak and 50% French oak second use



Winemaker: Mariano Di Paola



Tasting notes: Deep red wine with blue tones. Great aromatic concentration with fresh and ripe red fruits of cherry, intense balsamic fragrances of thyme and oregano, combined with hints of wood and toasts. Sophisticated, harmonious and great body feel in the mouth, firm and round tannins, where you can appreciate the same characteristics that appear in the aroma with a fresh and prolonged end



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES

# RUTINI

SINGLE VINEYARD

*Gualtallary*

## CABERNET FRANC



Varietal: 100% Cabernet Franc.



Vineyard: Gualtallary, Uco Valley, Mendoza.



Harvest: April



Malolactic Fermentation: 100%



Oak Ageing: 12 months. 50% new french oak & 50% french oak 2nd use



Winemaker: Mariano Di Paola



**Winemaker's Notes:** This is a wine that comes from our vineyards in Gualtallary, a parcel of Cabernet Franc grapes clone 7 that produces of great quality and with very low yield, harvesting them at their right moment of fruit ripeness we obtain a wine of very particular characteristics, very fruity with presence of black fruits and also spices predominantly black pepper and notes of chocolate and tobacco, in the mouth it has concentration, fine tannins and a great structure.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



PINOT GRIGIO



Varietal: 100% Pinot Grigio.



Vineyards: La Consulta, San Carlos, Mendoza.



Malolactic Fermentation: 20%



Oak Regimen: 10% French oak barrels for 3 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This refreshing Pinot Grigio displays light yellow hues with green and golden shades. Attractive aromas reminiscent of citrus and white fruits, with a touch of anise. Fresh and unctuous on the palate, persistent, with crisp acidity.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



SAUVIGNON BLANC



Varietal: 100% Sauvignon Blanc.



Vineyards: Tupungato, Mendoza.



Fermentation: Stainless steel tank. Unoaked.



Winemaker: Mariano Di Paola.



Winemaker Notes: Trumpeter Sauvignon Blanc is an elegant, crisp white wine with yellow-green undertones. The nose proffers strong, persistent fruity aromas blended with notes of grapefruit, herbs and freshly cut grass. The mouthfeel is smooth and fruity with citrus character, and a refreshing acidity.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES

*Colección*  
**RUTINI**

**CHARDONNAY**



Varietal: 100% Chardonnay.



Vineyard: Tupungato, Mendoza.



Malolactic Fermentation: 50%



Oak Regimen: 100% new French oak barrels for 9 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This Rutini Chardonnay is rich, with tropical fruit aromas in perfect balance with crisp acidity. Well-structured and complex, with concentrated tropical fruit flavors, notes of vanilla and honey, a hint of minerals and a prolonged, elegant finish.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



*Colección*  
**RUTINI**

**SAUVIGNON BLANC**



Varietal: 100% Sauvignon Blanc.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 25%



Oak ageing: New French oak for 3 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Rutini Sauvignon Blanc was delicately harvested at peak ripeness to achieve well-balanced flavor and acidity. This wine displays a yellow-green color, the nose shows intense fruity aromas and notes of pink grapefruit, herbs and freshly cut grass. Intense mouthfeel with fruit flavors and touch of vanilla imparted by oak. Well balanced and crisp.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



CHARDONNAY



Varietal: 100% Chardonnay.



Vineyards: Tupungato, Mendoza.



Malolactic Fermentation: 30%



Oak Regime: 50% New, 50% 2nd & 3rd use French oak barrels for 7 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Trumpeter Chardonnay is a fresh and elegant wine displaying an intense bright yellow color with greenish undertones. Aromas of rich tropical fruit lead into flavors of green apple and floral nuances, followed by hints of vanilla and minerals. Fresh acidity and minerality and a persistent finish.



RUTINI WINES



RUTINI WINES



RUTINIWINES



@RUTINIWINES



RUTINI WINES  
UCO VALLEY MENDOZA ARGENTINA

---

## TRUMPETER RESERVE

ROSÉ DE MALBEC

---

**COMPOSITION:** 100% Malbec

**VINEYARD:** Gualtallary, Mendoza

**HARVEST:** Manual, nocturnal (to avoid oxidation and preserve fruit freshness)

**ALCOHOLIC FERMENTATION:** In stainless steel tanks

**ALCOHOL:** 13,2%

**TOTAL ACIDITY:** 5,7 g/l

**pH:** 3,35

**WINEMAKER:** Mariano Di Paola

### TASTING NOTES

---

This Malbec Rosé is produced using the Provençal (South of France) method, achieving a crystal pink colour – prized by aficionados – which heralds a new paradigm for top-end rosés. Pink with coppery ruby reflections. A subtle vanilla profile frames aromas of fresh red fruit (cherry, strawberry, redcurrant). Easy to drink yet sophisticated, offering a refreshing dryness and finesse.

Serving temperature: 9°C

Aging potential: 2 years

### FOOD PAIRING

---

Avocado (*guacamole*), cold meats (cooked ham, Milan-style salami), seafood with rice and Valencian paella, crab, classic *carpaccio*, grilled sardines and anchovies, prawn risotto, Portuguese chicken, artichokes, sheep cheeses.



# ELSA BIANCHI ROSÉ



**WINEMAKER:** Silvio Alberto



**VARIETY:** 50% Pinot Noir - 50% Malbec



**TYPE OF HARVEST:** Manual



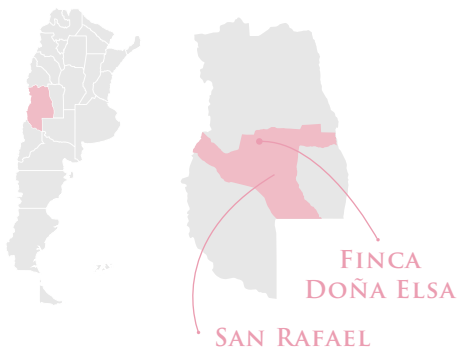
**PRODUCTION PER HECTARE:** 14.000 kg/ha



**ANALYTICAL DATA:**

Alcohol: 12.5 % | Residual Sugar: 1.50 g/l | Acidity: 6.10 g/l | pH: 3.30

ARGENTINA MENDOZA



## VINEYARDS:

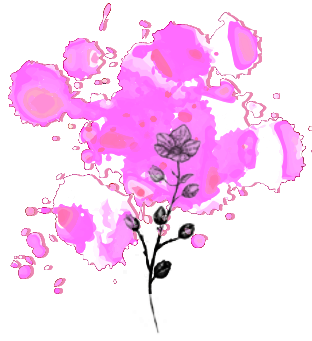
The grapes used to produce this wine come from our family vineyards Finca Doña Elsa and Finca Las Paredes, both at an altitude of 750 m.a.s.l approximately, in San Rafael, Mendoza. Its soils are of alluvial origin and have a loamy-sandy texture.



**WINEMAKER'S NOTES:** Attractive greenish color of an appealing brightness. When the glass is swirled, the Chardonnay aromas arise with good intensity. Fruits such as green apple and citrus can be perceived, in good balance with tropical fruit aromas. In the mouth it is a young, fresh wine with an off-dry sensation and vibrant acidity. Tropical fruit and citrus are present in this mid-volume delicate wine. Perfect for appetizers and main dishes alike.

B O D E G A S  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM



# ELSA BIANCHI

## MALBEC



**WINEMAKER:** Silvio Alberto



**COMPOSITION:** 100% Malbec



**PRODUCTION:** 14,000 kg/ha



**TYPE OF HARVEST::** Manual

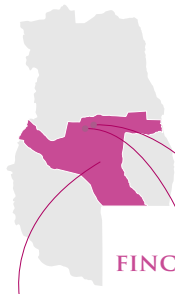


**ANALYTICAL DATA:**

Alcohol: 14,5 % v/v | Residual sugar: 2.00 gr | Acidity: 5.20 g/l | pH: 3.70

ARGENTINA

MENDOZA



FINCA  
DOÑA ELSA

FINCA ASTI

SAN RAFAEL

### VINEYARDS:

The grapes for Elsa Malbec come both from our family vineyards as well as from associated producers, all of these in San Rafael, Mendoza. Our own vineyards are: Finca Doña Elsa and Finca Asti, both of these at an approximate altitude of 750 m.a.s.l. They have poor, alluvial-origin soils, with a loamy-sandy texture and some calcareous sediments which provide minerality notes to the wine.



**WINEMAKER'S NOTES:** Very attractive and profound purplish color, typical of young Malbec wines. Intense, aromatic fruit-forward expression with evidence of ripe red fruit and notes of violets, accompanied by a subtle minerality. In the mouth, it has a sweet entry, round and soft tannins, balanced acidity, and medium structure.

B O D E G A S  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM.AR



# ELSA BIANCHI

## CABERNET SAUVIGNON



WINEMAKER: Silvio Alberto



COMPOSITION: 100% Cabernet Sauvignon



PRODUCTION PER HECTARE: 14,000 kg/ha



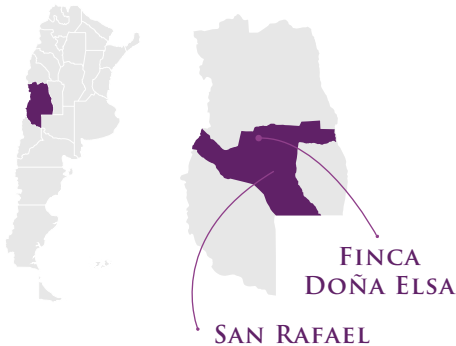
TYPE OF HARVEST: Manual



ANALYTICAL DATA:

Alcohol: 14.5% | Residual Sugar: 2.50 g/l | Acidity: 5.25 g/l | pH: 3.65

ARGENTINA MENDOZA



### VINEYARDS:

The grapes for Elsa Bianchi Cabernet Sauvignon come both from our family vineyard Doña Elsa, as well as from associated producers, all of these in San Rafael, Mendoza, therefore making this a Cabernet Sauvignon Blend from different terroirs within the District. Finca Doña Elsa is at an approximate altitude of 750 m.a.s.l. It has poor, alluvial-origin soils, with a loamy-sandy texture and some calcareous sediments, which provide minerality notes to the wine.



**WINEMAKER'S NOTES:** Wine with an attractive ruby color. In the nose, spicy aromas arise, such as red bell pepper, black peppercorns, and notes of ripe red fruits, all of these typical of this varietal when grown within San Rafael. The soil provides some mineral notes which add freshness to this vivacious wine. This is an elegant and balanced wine which can be paired with different types of food.

B O D E G A S  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM.AR





# ELSA BIANCHI

## CHARDONNAY



**WINEMAKER:** Silvio Alberto



**VARIETY:** 100% Chardonnay



**PRODUCTION PER HECTARE:** 14,000 kg/ha



**TYPE OF HARVEST:** Manual

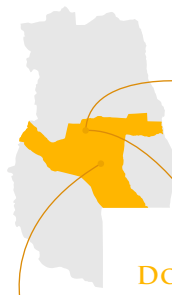


**ANALYTICAL DATA:**

Alcohol: 12.0% | Residual Sugar: 1.50 g/l | Acidity: 6.30 g/l | pH: 3.20

ARGENTINA

MENDOZA



FINCA  
LAS PAREDES

FINCA  
DOÑA ELSA

SAN RAFAEL

### VINEYARDS:

The grapes used to produce this wine come from our family vineyards Finca Doña Elsa and Finca Las Paredes, both at an altitude of 750 m.a.s.l approximately, in San Rafael, Mendoza. Its soils are of alluvial origin and have a loamy-sandy texture.



**WINEMAKER'S NOTES:** Attractive greenish color of an appealing brightness. When the glass is swirled, the Chardonnay aromas arise with good intensity. Fruits such as green apple and citrus can be perceived, in good balance with tropical fruit aromas. In the mouth it is a young, fresh wine with an off-dry sensation and vibrant acidity. Tropical fruit and citrus are present in this mid-volume delicate wine. Perfect for appetizers and main dishes alike.

B O D E G A S  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM

# BIANCHI IV GENERACIÓN

GRAN CORTE 2018

SINGLE VINEYARD & SELECTED BLOCKS



**WINEMAKER:** Silvio Alberto



**GRAPE VARIETY:** 44% Malbec (Block #210), 24% Merlot (Block #207), 22% Cabernet Sauvignon (Block #203), 10% Petit Verdot (Block #1)



**PRODUCTION:**

3,395 bottles (750ml) | 70 bottles (1500ml) | 11 bottles (3000ml)



**OAK AGING:** 12 months in French Oak Barrels, 50% 1<sup>st</sup> use, 50% 2<sup>nd</sup> use



**TYPE OF HARVEST:** Manual



**ANALYTICAL DATA:**

Alcohol: 14.5 % | Residual Sugar: 3.20 g/l | Acidity: 5.90 g/l | pH: 3.68



**AGING POTENTIAL:** 15 years

## ARGENTINA MENDOZA



**VINEYARD:** Block #12, Enzo Estate

**VINEYARD AGE:** 20 years

**ALTITUDE:** 1,300 m.a.s.l.

**YIELD:** 2.5 plants = 1 bottle of IV Generacion Gran Corte



**VINE TRAINING SYSTEM:** High Trellis

**LOCATION:** Los Chacayes, Uco Valley, Mendoza

**PRODUCTION PER HECTARE:** 6,000 kg/ha

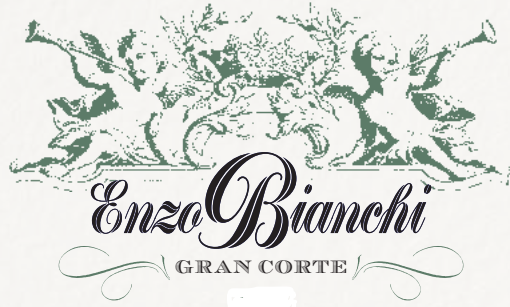
**SOILS:** Micro-terroir embraced by the immensity of the Andes Mountains, with soils of alluvial origin, great presence of boulders of various sizes, and poor in organic matter. Altitude of approximately 1,300 meters (3,600 ft) above sea level, granting the vines vast thermal amplitude. The water used is obtained directly from pure and high-quality snowmelt. This water is collected in a dam located in the highest area of the vineyard, from where a drip irrigation system achieves proper water management for the whole vineyard.



**WINEMAKER'S NOTES:** This great four-variety blend shows an intense ruby color with exquisite purple and blackish hues. In the nose, intense and fresh red and black fruit aromas are interlaced with spice notes that reminiscence of thyme and black pepper, as well as with the typical minerality that the Chacayes terroir brings about. All this feels impeccably balanced with the subtle chocolate and vanilla notes contributed by its French Oak aging, thus resulting in a complex and seductive wine. In the mouth, its structure as well as its broad palate are evidenced, along with the equilibrium among its four varieties: the "sweet" sensation the Malbec brings about, as well as the fine, balanced tannins from the Merlot, and the potency that comes from both the Cabernet Sauvignon and the Petit Verdot. This ensemble provides complexity to this wine, which will in turn have a superb evolution and a substantial aging potential.

  
BODEGAS  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM.AR



**WINEMAKER:** Silvio Alberto



**COMPOSITION:**

41% Malbec - 28% Cabernet Sauvignon - 42% Merlot - 7% Petit Verdot



**PRODUCTION:** 42,048 bottles (750ml) | 400 bottles (1500ml) | 55 bottles (3000ml) | 15 bottles (5000ml)



**OAK AGING:** 100% of the wine is aged 12 months in French Oak Barrels | 40% new barrels and 60% 2<sup>nd</sup> and 3<sup>rd</sup> use



**TYPE OF HARVEST:** Manual



**ANALYTICAL DATA:**

Alcohol: 14.7% v/v | Residual Sugar: 3.60 g/l | Acidity: 5.90 g/l | pH: 3.62



**AGING POTENTIAL:** 20 years

**ARGENTINA MENDOZA**



**VINEYARD:** Asti Estate

**VINEYARD AGE:** 30 years

**ALTITUDE:** 1,300 m.a.s.l.

**YIELD:** 3 plants = 1 bottle of Enzo Bianchi Gran Corte



**VINE TRAINING SYSTEM:** High Trellis

**LOCATION:** Las Paredes District, San Rafael, Mendoza

**PRODUCTION PER HECTARE:** 5,000 kg/ha

**SOILS:**

Poor soils of alluvial origin with a loamy sandy texture, as well as medium-sized boulder layers, and covered with slightly calcareous layers which will transmit mineral notes to the wine. In addition, these poor soils, combined with the adequate irrigation system, let us accomplish a perfect balance in the vines.

TEXTURA FRANCO-ARENOSA

CANTOS RODADOS



**WINEMAKER'S NOTES:** Intense red color and attractive purple hues. On the nose, one can appreciate aromas of red fruit and flowers, as well as spices and fresh herb notes. Ripe black fruit are also present, in combination with subtle notes of chocolate and vanilla. This is a complex wine, with great structure, gentle tannins, a good acidic balance and substantial aging potential.



BODEGASBIANCHI.COM.AR

# PEQUEÑA VASIJA

## ROSÉ DE MALBEC



Varietal: 100% Malbec



Vineyards: Tupungato, Mendoza

Harvest: manual, at nighttime to prevent oxidation and preserve fruity freshness



Malolactic Fermentation: 14 days in stainless steel tanks, at 14°C



Tasting Notes: Limpid rosé, raspberry touch with lilac nuances. The subtle floral profile gives to the fresh red fruit notes (cherry, strawberry, gooseberry), slightly citric. This Malbec Rosé's production process is the one used in Provence (South of France), which results in a translucent rosé, a distinction feature for the connoisseurs, which anticipates a new ideal of high quality.



Serving Temperature: 9°C - 10°C



Style: The great novelty of this product lies in its style, which expresses a very rich flavor palate, while stemmed in an unprecedented fragile rosé hue. The patient battonage (shaking of the fine lees). Pequeña Vasija Rosé of Malbec is a wine which amazes the consumer by delivering more than expected. A lasting experience to share with good friends and family year-round.



Pairing: An extensive list of dishes can make a harmonious pair with this exceptional Rosé, from avocado dishes (guacamole) and cold cuts (sliced ham, Milan salami) to rice with seafood, paella Valenciana, crab, classic carpaccio, grilled sardines and anchovies, prawn risottos, Portuguese style chicken stew and lamb cheeses.



# PEQUEÑA VASIJA

## VARIETALS

### MALBEC



Varieties: 100% Malbec



Vineyards: It is a Wine from fine grapes from North, Center and East side of Mendoza province.



Malolatic Fermentation: 100%



Service Temperature: 16°C to 18°C.



Winemaker: Paula Witkowski



Tasting Notes: Deep red, soft and elegant Malbec with aromas of wild flowers, pepper, cherries and strawberries; Red fruit flavors. Easy to drink on any occasion.

# Famiglia

B I A N C H I

MALBEC



**WINEMAKER:** Silvio Alberto



**GRAPE VARIETY:** 93% Malbec - 7% Syrah



**PRODUCTION:** 1.066.667 bottles (750ml)



**OAK AGING:** 8 months, 15% of the wine



**TYPE OF HARVEST:** Manual



**ANALYTICAL DATA: ALCOHOL:**

Alcohol: 14.4% | Residual Sugar: 2.70 g/l | Acidity: 5.32 g/l | pH: 3.71



**AGING POTENTIAL:** 6 years

## MENDOZA



**VINEYARDS:** The grapes for Famiglia Bianchi Malbec come from three different terroirs: Agrelo (Luján de Cuyo), Uco Valley, and from three different vineyards in San Rafael: Finca Doña Elsa, Finca Asti and Finca Constanza. This means we have different soils as well as different micro-climates, which allows us to obtain an interesting complexity for both the wine's aromas as well as its flavors.

**SOILS:** Alluvial-origin soils, some of these with a great amount of rocks; such is the case of Finca Doña Elsa, which also contains calcareous sediments, providing minerality notes to the wine. Finca Constanza and some parts of Finca Asti, on the other side, have more profound, as well as poor, soils. In Uco Valley, on the other hand, we find soils which, apart from being of alluvial origin as well, have mostly cobbles of various sizes, resulting in a heterogeneous land. Altitude is a distinctive feature here, which is 1,300 m.a.s.l., providing an extensive thermal amplitude, resulting in wines with good structure and complexity.

**YIELD:** 1 plant = 1 bottle of Famiglia Bianchi Malbec



**PRODUCTION PER HECTARE:** 8,000 kg/ha

**VINE TRAINING SYSTEM:** High Trellis



**WINEMAKER'S NOTES:** Deep purple color with a very attractive magenta hue. Intensity, minerality and fresh aromas on the nose, where ripe plums and cherries stand out, together with some spice notes which San Rafael Malbecs are known for. Flower notes reminiscent of violets are also present, and all these, together with the vanilla and chocolate notes from the wine's aging in French oak, achieve a nice complexity of aromas with a remarkable fruit-wood balance. Harmonious in the mouth, with balanced acidity and delicate tannins which make for a broad palate and persistent finish.

B O D E G A S  
**BIANCHI**

DESDE 1928

BODEGASBIANCHI.COM.AR





# Familia

B I A N C H I

ORGANIC MALBEC 2020



**WINEMAKER:** Silvio Alberto



**GRAPE VARIETY:** 100% Malbec



**PRODUCTION:** 74,640 bottles (750ml)



**OAK AGING:** 8 months, 10% of the wine



**TYPE OF HARVEST:** Manual



**ANALYTICAL DATA:**

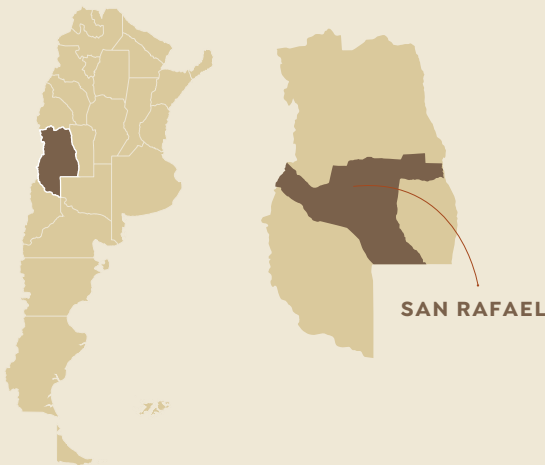
Alcohol: 14.9 % | Residual sugar: 1.80 g/l | Acidity: 5.10 g/l | Ph: 3.67



**AGING POTENTIAL:** 6 years

ARGENTINA

MENDOZA



## VINEYARDS

The grapes for Familia Organic Malbec come from three certified-organic vineyards: Finca Doña Elsa, Finca Asti and Finca Constanza. This means we have different soils as well as different micro-climates, and this allows us to obtain an interesting complexity for both the wine's aromas as well as its flavors.

## SOILS

Alluvial-origin soils, some of these with a great amount of rocks; such is the case of Finca Doña Elsa, which also contains calcareous sediments which provide minerality notes to the wine. Finca Constanza and some parts of Finca Asti, on the other side, have more profound, as well as poor, soils and therefore provide the wine with red fruit aromas and delicate tannins.

**YIELD:** 1 plant = 1 Familia Organic Malbec bottle



**PRODUCTION PER HECTARE:** 9.000 kg/ha

**VINE TRAINING SYSTEM:** high trellis



**WINEMAKER'S NOTES:** Profound ruby color with attractive purple hues. Thanks to having achieved an excellent level of maturity, this Malbec has intense aromatic fruit-forward expression with evidence of red and black fruits, as well as subtle vanilla notes. In the mouth, it has a sweet entry, round tannins, balanced acidity, and red fruit notes. It is a medium-bodied, elegant wine with a velvety, elegant finish.

B O D E G A S  
**BIANCHI**

DESDE 1928

BODEGASBIANCHI.COM.AR



BIANCHI  
*Particular*

FAMILY ESTATE GROWN

CABERNET FRANC  
2020



**WINEMAKER:** Silvio Alberto



**COMPOSITION:** 100% Cabernet Franc



**PRODUCTION:** 12,787 bottles (750ml), 35 bottles (1500ml),  
13 bottles (3000ml), 6 bottles (5000ml)



**OAK AGING:** 100% of the wine is aged 12 months in 3rd use  
French Oak



**TYPE OF HARVEST:** Manual



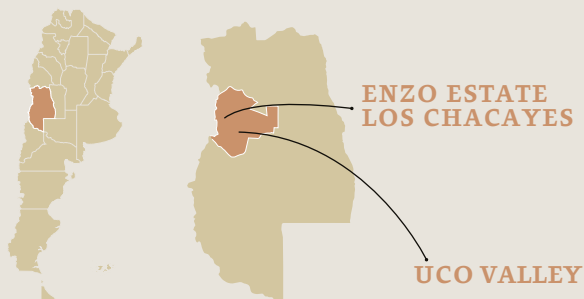
**ANALYTICAL DATA:**

Alcohol: 14.6% | Residual Sugar: 2.70 g/l | Acidity: 5.60 g/l | pH: 3.60



**AGING POTENTIAL:** 15 years

ARGENTINA MENDOZA



**VINEYARD:** Enzo Estate, Block # 3 (Cabernet Franc)

**VINEYARD AGE:** 30 years

**ALTITUDE:** 1,300 m.a.s.l.

**YIELD:** 2 plants = 1 bottle of Particular Cabernet Franc



**VINE TRAINING SYSTEM:** High Trellis

**LOCATION:** Tunuyán, Uco Valley, Mendoza

**PRODUCTION PER HECTARE:** 7,000 kg/ha.

**SOILS:**

Micro-terroir embraced by the immensity of the Andes Mountains, with soils of alluvial origin, great presence of boulders of various sizes, and poor in organic matter. Altitude of approximately 1,300 meters (3,600 ft) above sea level, granting the vines vast thermal amplitude. The water used is obtained directly from pure and high-quality snowmelt. This water is collected in a dam located in the highest area of the vineyard, from where a drip irrigation system achieves proper water management for the whole vineyard.



**WINEMAKER'S NOTES:**

This Cabernet Franc has an intense red color with attractive and vivacious purple hues. In the nose, its aromatic intensity is impressive: we can perceive black fruit aromas, such as cassis and black currant, as well as spicy notes like red pepper bell and black peppercorns, all perfectly blended with the oaky notes obtained from its aging, such as vanilla and smoke. These bestow great complexity upon the wine which, together with its freshness, make it an exceptional exponent of Cabernet Franc. It has great structure and volume in the mouth, as well as sweet tannins. It is meaty, elegant, with a balanced acidity, and a bold finish, which make it persistent and harmonious.

B O D E G A S

**BIANCHI**

DESDE 1924

BODEGASBIANCHI.COM.AR



BIANCHI  
*Particular*  
FAMILY ESTATE GROWN

MALBEC



**WINEMAKER:** Silvio Alberto



**COMPOSITION:** 100% Malbec



**PRODUCTION:** 34,139 bottles (750 ml) - 138 bottles (1500 ml)  
- 35 bottles (3000 ml) - 10 bottles (5000 ml)



**OAK AGING:** 50% of the wine is aged 12 months in French Oak Barrels | 20% new barrels and 80% 2<sup>nd</sup> and 3<sup>rd</sup> use



**TYPE OF HARVEST:** Manual



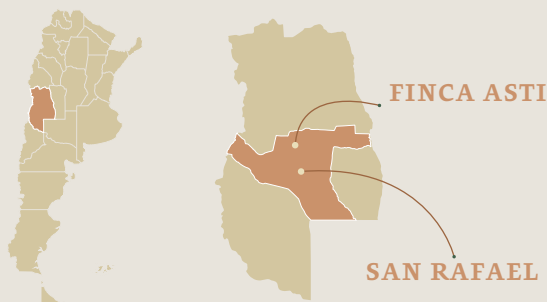
**ANALYTICAL DATA:**

Alcohol: 14.7% | Residual Sugar: 2.80 g/l | Acidity: 5.70 g/l | pH: 3.50



**AGING POTENTIAL:** 15 years

ARGENTINA MENDOZA



**VINEYARD:** Asti Estate, Single Vineyard (Block #18)

**VINEYARD AGE:** 30 years

**ALTITUDE:** 750 m.a.s.l.

**YIELD:** 2 plants = 1 bottle of Particular Malbec



**VINE TRAINING SYSTEM:** High Trellis

**LOCATION:** Distrito Las Paredes, San Rafael, Mendoza.

**PRODUCTION PER HECTARE:** 7,000 kg/ha

**SOILS:**

Poor soils of alluvial origin with a loamy sandy texture, as well as medium-sized boulder layers, and covered with slightly calcareous layers which will transmit mineral notes to the wine.



**WINEMAKER'S NOTES:** This Malbec shows great color intensity, with a deep purple tone and attractive magenta hues. On the nose, black fruit aromas stand out, such as ripe plum, as well as spices, vanilla, dark chocolate and smoke, due to its oak aging, and which help round up its complexity. In the mouth, its entry is perceived as sweet due to its velvety, yet strong tannins, which will permit the wine to continue aging onto the next decade. Wine of good acidity, great structure and volume; elegant and harmonious, with a persistent finish.

B O D E G A S  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM

# Famiglia

B I A N C H I

EXTRA BRUT  
TRADITIONAL METHOD



**WINEMAKER:** Silvio Alberto



**BLEND:** 60% Chardonnay · 40% Pinot Noir



**TYPE OF HARVEST:** Manual



**PRODUCTION METHOD:** Champenoise



**SUR LATTE AGING:** 12 Months




**ANALYTICAL DATA:**

Alcohol: 11.60% V/V | Dosage: 8.30 g/l | Acidity: 6.50 g/l | pH: 3.10

**VINEYARDS:** The grapes for Famiglia Bianchi Extra Brut come from two of our family vineyards in San Rafael: Finca Doña Elsa and Finca Las Paredes, both providing us with Chardonnay and Pinot Noir grapes. These vineyards are at an altitude of 750 to 850 m.a.s.l. and have poor soils of alluvial origin. Finca Doña Elsa has a loamy-sandy texture in its first centimeters, and below this it contains calcareous sediments which provide minerality notes to the wine. Finca Las Paredes has both sandy, as well as soils with a high amount of calcareous sediment.

**PRODUCTION PER HECTARE:** 7.000 kg/ha

**YIELD:** 1 plant = 1 bottle of Famiglia Bianchi Extra Brut 



**WINEMAKER'S NOTES:** Seductive pale yellow-greenish color with golden hues and delicate, yet persistent, bubbles. Exquisite and fresh nose of white peaches, minerality and toasted bread, bringing about the elegance provided by its Champenoise production method. In the palate, this sparkling wine is very pleasant and balanced, yet complex and with a good structure. It has lively acidity and biscuity creaminess to complement a long, smooth finish, which calls for more toasts.

B O D E G A S  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM.AR

DESDE 1925 SAN FELIPE

# SAN FELIPE

— ROBLE —



## CABERNET SAUVIGNON

---

VARIETAL: 100% Cabernet Sauvignon

---

VINEYARDS: Maipú, Mendoza.

---

MALOLATIC FERMENTATION: 100%.

---

AGEING: 7 months. 50% in new American oak, 50% in 2° and 3° use French oak.

---

SERVICE TEMPERATURE: 16°C a 18°C.

---

WINEMAKER: Paula Witkowski.

---

## TASTING NOTES

An intense red wine with vibrant violet undertones. Fruity on the nose, with a touch of coffee, cocoa and vanilla from the oak. Smooth palate with sweet tannins and a long finish.



---

Montecaseros 2625 | Coquimbito (5513), Maipú | Mendoza, Argentina  
Tel. +54 (0261) 4972013 | [info@vinossanfelipe.com](mailto:info@vinossanfelipe.com) | [www.vinossanfelipe.com](http://www.vinossanfelipe.com)





# FINCA LAS NUBES

## CABERNET - MALBEC

**VARIETAL:** 80% Cabernet Sauvignon  
20% Malbec

**VINEYARD:** 12 year old vineyards located  
in the High Cafayate Valley,  
Salta

**VINEYARD ALTITUDE:** 1,850 m above sea level

**CHARACTERISTICS:** Intense red color with ruby  
edges. Notes of ripe red fruit,  
red pepper, pepper and spices.  
Structured on the palate, fleshy.  
Soft, ripe tannins. Soft and  
harmonious finish,

**ALCOHOL:** 13.8%

**ACIDITY:** 5.85 G/L

**RESIDUAL SUGAR** 2 G/L

**PH:** 3.7





# FINCA LAS NUBES

## MALBEC

**VARIETAL:** 100% Malbec

**REGION:** Finca Las Nubes is located in the region of Tolombón, Calchaquí Valley, Salta to 1,850m above sea level.

**VINEYARD:** Finca Las Nubes, 12 year old vineyards with soil type deep Sandy-clay with small amounts of organic matter. Performance of 10,000 per ha. The Microclima of height, warm and diaphanous days, between 15 and 20 °C of thermal amplitude, scarce rains, allow a harvest of healthy and mature grapes integrally, with excellent colors aromas and flavors.

**CHARACTERISTICS:** Intense ruby red with violet edges. Very fruity, typical of the region, with notes of plum, raisins and pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Voluminous, intense structure, with soft and gentle tannins, balanced and harmonious finish.

**SERVING TEMPERATURE:** 16-18° C

**AGING POTENTIAL:** 3-5 years

**ALCOHOL:** 13.7%

**ACIDITY:** 5.75 G/L (Tartárica)

**RESIDUAL SUGAR:** 2.0 G/L

**PH:** 3.6

**PAIRING:** Ideal with lamb dishes, red meats and barbecue.



# FINCA LAS NUBES



## TORRONTÉS

**VARIETAL:** 100% Torrontés.

**VINEYARD:** 12 year old vineyards located in the High Cafayate Valley, Salta.

**VINEYARD ALTITUDE:** 1,850 m above sea level.

**CHARACTERISTICS:** A yellow wine with greenish tones. Fresh to the nose, very fruity and fragrant, reminiscent of the Torrontés grape from which it originates. Notes of citrus, flowers, and white peach. Structured on the palate, fresh, round and balanced, with a long and harmonious finish.

**AGING POTENCIAL:** 3 years.

**ALCOHOL:** 13.5%

**ACIDITY:** 6 G/L

**RESIDUAL SUGAR:** 3.4 G/L

**PH:** 3.4

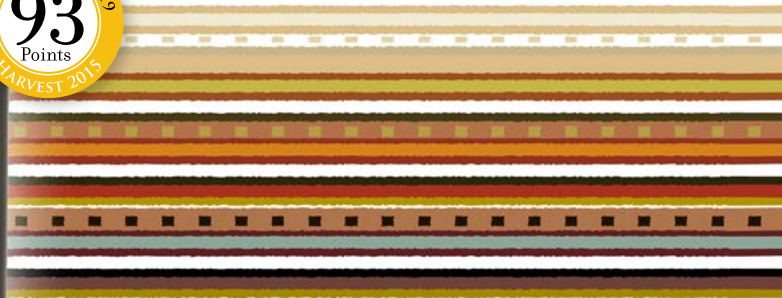
**PAIRING:** Ideal with chesse, empanadas, tamales, sushi, vegetarian cuisine, fish and seafood.

*Slight variations can occur depending on yearly conditions.*



# TUKMA

GRAN CORTE



**VARIETAL:** 65% Malbec - 20% Tannat - 15% Cabernet

**VINEYARD:** 12 years old vineyards located in the region of Angastaco, Calchaquí Valley, Salta.

**VINEYARD ALTITUDE:** 1,700m A.S.L.

**SOIL TYPE:** Deep Sandy-clay with small amounts of organic matter.

**PERFORMANCE:** 8,000 kg per Ha.

**PRODUCED BOTTLES:** 30,000 units.

**AGING:** 18 months in french oak.

**CHARACTERISTICS:** Intense red color with violet edges. Notes of ripe red fruit and red pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Great structure and volume. Intense, ripe tannins. Long and harmonious finish, where the three varieties amalgamate perfectly.

**SERVING TEMPERATURE:** 16 to 18° C

**AGING POTENTIAL:** 5-8 years

**ALCOHOL:** 14%

**ACIDITY:** 6.1 G/L

**RESIDUAL SUGAR:** 3 G/L

**PH:** 3.6

**PAIRING:** Ideal with lamb dishes, red meat and barbecue.

*Slight variations can occur depending on yearly conditions*





# TUKMA

MALBEC RESERVA

**VARIETAL:** 100% Malbec

**VINEYARD:** 12 year old vineyards located in the region of Tolombón, Calchaquí Valley, Salta.

**VINEYARD ALTITUDE:** 1,700m A.S.L.

**SOIL TYPE:** Deep Sandy-clay with small amounts of organic matter.

**PERFORMANCE:** 8,000 kg per Ha.

**PRODUCED BOTTLES:** 80,000 units.

**AGING:** 8 months in French oak.

**CHARACTERISTICS:** Intense ruby red with violet edges. Very fruity, typical of the region, with notes of plum, raisins and pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Voluminous, intense structure, with soft and gentle tannins, balanced and harmonious finish.

**SERVING TEMPERATURE:** 16 to 18° C

**AGING POTENTIAL:** 3-5 years

**ALCOHOL:** 14%

**ACIDITY:** 6 G/L

**RESIDUAL SUGAR:** 3.36 G/L

**PH:** 3.71

**PAIRING:** Ideal with red meat dishes, barbecue, pasta with spiced sauces and empanadas.

*Slight variations can occur depending on yearly conditions*

BODEGA

# SAN TELMO



## SAUVIGNON BLANC



100% SAUVIGNON BLANC  
Selected vineyards in Cuyo.

### WINEMAKING PROCESS

Manual harvesting and bulk transportation.  
Destemming and grape chilling.  
Pneumatic pressing and juice refrigeration.  
Cold settling and Racking.  
Controlled fermentation with selected yeasts  
in stainless steel tanks.  
Centrifuge racking.  
Filtration and bottling.

### TASTING NOTES

Light straw, greenish color. Clean on the nose  
with a touch of mixed citrus fruit. Crispy,  
fruity and refreshing in the mouth.

### FOOD MATCHES

Ideal as an aperitif or to match with light  
seafood dishes, fish, white meats and  
simple pasta.

### DRINKING TEMPERATURE

Best served between 10° - 12° C.



BODEGA

# SAN TELMO



## TORRONTÉS



100% TORRONTÉS  
Selected vineyards in Cuyo.

### WINEMAKING PROCESS

Manual harvesting and bulk transportation.  
Destemming and grape chilling.  
Pneumatic pressing and juice refrigeration.  
Cold settling and Racking.  
Controlled fermentation with selected yeasts  
in stainless steel tanks.  
Centrifuge racking.  
Filtration and bottling.

### TASTING NOTES

A crunchy and refreshing wine. It offers citric  
aromas on the nose and also floral notes.  
Great balance between sugar and acidity  
perceived on the mouth.

### FOOD MATCHES

Perfect to accompany shellfish or just to enjoy  
it on its own. It's a very pleasant and  
delicate aperitif.

### DRINKING TEMPERATURE

Best served between 10° - 12° C.







# NEW AGE

## NEW AGE ROSÉ



**WINEMAKER:** Silvio Alberto



**COMPOSITION:** Malbec - Merlot - Bonarda



**PRODUCTION PER HECTARE:** 20,000 Kg/Ha



**TYPE OF HARVEST:** Mechanical

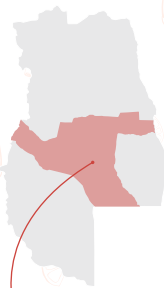


**ANALYTICAL DATA:**

Alcohol: 9.80% | Residual Sugar: 55 g/l | Acidity: 6.90 g/l | pH: 3.10

ARGENTINA

MENDOZA



SAN RAFAEL

**VINEYARDS:**

The grapes for New Age Rosé come both from our family vineyards as well as from other producers, all in San Rafael.



**WINEMAKER'S NOTES:** Seductive bright copper-red color that sparkles in the light. Aromas of wild raspberries fill the glass and spellbind our senses. In the mouth, this wine evokes sweet memories of cotton candy, red fruits and violets, which invite us to stay caught in its magic.

B O D E G A S  
**BIANCHI**  
DESDE 1928

BODEGASBIANCHI.COM.AR



# NEW AGE

## NEW AGE WHITE



**WINEMAKER:** Silvio Alberto



**COMPOSITION:** 95% Torrontés - 5% Sauvignon Blanc



**PRODUCTION PER HECTARE:** 20,000 kg/Ha



**TOTAL PRODUCTION:** 3,780,000 bottles



**TYPE OF HARVEST:** Mechanical



**ANALYTICAL DATA:**

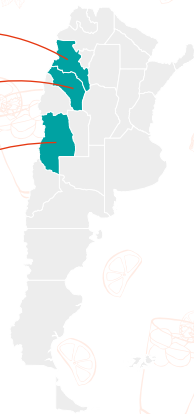
Alcohol: 10% | Residual Sugar: 47 g/l | Acidity: 6.22 g/l | pH: 3.20

### ARGENTINA

CATAMARCA

LA RIOJA

MENDOZA



### VINEYARDS:

The grapes for New Age White come from different oases within the Mendoza Province, mostly from San Rafael. Additionally, part of the grapes utilized also come from both La Rioja and Salta. This elaboration philosophy seeks to express the characteristics that each terroir has to offer.



**WINEMAKER'S NOTES:** Beautiful greenish color with silver highlights, very seductive and elegant. A wine of intense aromas, mostly floral and of fresh fruit, characteristic of these varieties. A glass of New Age Sweet Wine is a refreshing mixture of ripe fruits and colorful flowers that bring to mind a beautiful Spring morning on the countryside. It is mild, sweet, of balanced acidity, delicate sparklingness, and very fun!

B O D E G A S  
**BIANCHI**

DESDE 1928

BODEGASBIANCHI.COM