



## ARGENTINE WINERIES

### ADALGISA

Finca Adalgisa is a micro-winery and boutique hotel located in Chacras de Coria (Lujan) Mendoza. The three hectare estate goes back three generations within the Furlotti family. Their Malbec vineyard (0.85ha) was planted in 1916. Famed Argentine winemaker Carmello Patti produces the one and only wine vinified from the estate. His speciality focuses on balance and terroir. Adalgisa is considered by many to be the smallest winery in Argentina and produces less than 500cs per year of their estate Malbec. We import a limited amount to the USA once every year.

### BONFANTI

The Bonfanti family planted 7.5ha of Malbec and Olives in 1915. This is one of Argentina's oldest contiguously family owned and operated vineyards. Roberto Bonfanti, the second generation, organically hand farms Malbec from 7.5ha in Perdriel, Lujan de Cuyo, Mendoza. The wines are produced vine by vine and bottle by bottle by Roberto's son Sebastian Bonfanti. Their wines embody an old world style with an elegant balance of fruit and earth. In addition to Malbec, the family produces a Cabernet Sauvignon, Gran Reserva Malbec and exceptional Olive Oil.

### DOÑA SILVINA / BODEGAS KRONTRIRAS

Doña Silvina is one of two Demeter certified Biodynamic wineries in Mendoza. They are located in Lunlunta, Lujan de Cuyo, Mendoza. They farm from two different vineyards, one of which is 4ha and 110 years old. Their young 16ha vineyard is just down the road in Villa Seca, Maipu, Mendoza. Their four offerings are Fresh Malbec, Petit Verdot, Classic Malbec, and Reserva Malbec. The winery was built so that it works in an eco-friendly way to respect nature from the vineyards to the final product.

### RJ VINEDOS (REUNIÓN, MDZ)

The Reunion wines are made from estate, certified sustainably farmed vineyards in Los Sauces (Tunuyan, Valle de Uco), Agrelo (Lujan) Mendoza, and Valle Calchaquies (Salta) by 4 sisters and their father. The Joffre family produces all single vineyard, estate wines with an emphasis on terroir. The wines are typically very tempered, balanced and easy drinking. We import Reunión Malbec, Bonarda, Torrontes, Cabernet Sauvignon and Blend (Tinto), as well as MDZ Malbec.

### VAGLIO

Vaglio is a new micro-winery located in Tupungato created by José LoVaglio Balbo. He produces four single vineyard wines that all focus on micro-climates and minimal winemaking. José is a young winemaker at Dominio del Plata and the son of Susanna Balbo. Each of his wines represent a unique terroir as well as different stages of his life.

### ZORZAL AND THE MICHELINI FAMILY

#### GEN DEL ALMA

Gen del Alma is a new project started in 2012 by Gerardo Michelini, of Zorzal, and his wife and winemaker Andrea Mufatto. Gerardo and Andrea have planted vines on their individually owned property adjacent to the Zorzal winery. Their focal concept is to showcase the purity, minerality, and freshness of Gualtallary terroir. Their minimal vinification process allows the fruit to shine on its own. They use concrete eggs, used barrique, and in some cases carbonic maceration in the winery. They currently produce 3 wines: a bordeaux blend, a MAL/PN partial carbonic, and a CF/CS/PN blend. The wines have received high praise from the Wine Advocate and Decanter magazine, and we believe GdA is another example of the Michelini's taking Argentine wine to a new level.

#### MICHELINI BROS

This project began in 2012 as an inspiration to focus on the pure soul and terroir of the Uco Valley, specifically Gualtallary and Vista Flores. The Michelini brothers, also winemakers at Mendoza's renowned Zorzal and Passionate wineries, are creating their first biodynamic wines under the Calcareo and SuperUco labels. The outdoor winery consists of egg-shaped concrete amphoras in The Vines of Mendoza's Winemaker's Village. This boutique, biodynamic project is the first of its kind in Mendoza with very limited production of top quality, terroir driven wines. The two hectare farm is planted in circles with 360 degrees of exposure to the sun. The different varietals are planted from the center outward, as its vegetative cycle dictates. Neal Martin (Wine Advocate) commented "Their passion and commitment, their spirituality and, for want of a better word, "purity" in terms of doing what they do for the love of it rather than financial reward, brought to mind the Lopez de Heredia sisters in Rioja. If you want cutting edge, meticulously crafted Argentinean wines hot footed from one of the most exciting sub-regions (Gualtallary), then look no further."

#### VIA REVOLUCIONARIA

Via Revolucionaria is located in Tupungato, Uco Valley, Mendoza. Matias Michelini is the winemaker and agronomist. He is one of the most highly regarded winemaking consultants in South America and a former beekeeper. Matias strives to make experimental wines that express terroir. These wines are extremely low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are all single vineyard, unconventional wines, fermented with native yeast. Torrontes "Brutal" and Semillon "Hulk" are unfiltered, vertical wines. The Bonarda "Pura" is fermented via carbonic maceration. Esperando a los Barbaros is a single vineyard, dry-farmed Malbec from Maule, Chile fermented in an open amphora with native yeast and no added sulfur.

#### ZORZAL

Zorzal is located within Tupungato, Uco Valley in one of the highest elevation regions of Mendoza named Gualtallary. The Michelini brothers produce elegant and exceptional quality Pinot Noir, Chardonnay, Sauvignon Blanc and Malbec among other varietals. Their wines are all single vineyard, organically farmed grapes from chalky sandy soil and they ferment with native yeast often in concrete egg shaped vessels. Zorzal has received multiple 90+ ratings from the Wine Advocate, Decanter, Descorchados and has been named a "Top 100 Winery" by Wine and Spirits Magazine. We believe that the Michelini Brothers and Zorzal are at the forefront of innovation in South America and are leaders in the South American wine world.



### BELEN

#### HOUSE CASA DEL VINO

House Casa del Vino is a boutique winery and restaurant located just off Ruta 68 in Casablanca. It is an experimental playground for winemakers associated with Grupo Belen. The small winery currently produces 7 wines (approximately 200cs of each wine). Each wine is made by a different winemaker, using different varietals, vineyards and fermentation methods. The winery is state of the art and contains stainless steel tanks, concrete eggs, ceramic amphora "Tinajas", oak barrels, and foudre. Belen challenges each winemaker to create one wine of their choice. The goal of HCdV is to nurture the vision as much as possible. The character and personality of the terroir, varietals, and winemaking are the key focus. Most of the production is sold at the winery, and we have the pleasure to secure about 25 cases of each wine for the USA. HCdV is pushing the boundaries for traditional Chile.

### PRISMA

These 100% hand harvested, single vineyard, estate wines show the true expression of the cool, coastal Casablanca Valley micro-climate. This collaborative project between Brazos and Grupo Belen produces vibrant and fresh Pinot Noir and Sauvignon Blanc. Grupo Belen's vineyards consist of multiple hillside exposures and some of the original plantings in Casablanca by Pablo Morande in 1982. The cool, misty nights, hot sunny days, and light hand of the winemaker act as a prism to convert the grape into a complex and beautiful wine.

### LABERINTO

Laberinto is a small gravity fed winery owned by Rafael Tirado and his family in Colbun, by a lake, in an eastern mountainous region of the Maule Valley. He began to plant vines in 1993 and now cultivates 5 separate sections totaling 18ha of vineyards within their 80ha property. The soils are composed of granite and volcanic ash, and his vineyards are located at approximately 1800 feet altitude. He planted on the slopes in multiple row orientations, eventually planting a section as a labyrinth (laberinto), hence the name of the wines and the drawings on the labels. The winery produces stunning expressions of Sauvignon Blanc, Pinot Noir, and a Bordeaux blend.

### MONTSECANO

Montsecano is a collaboration between Julio Donoso and famed winemaker André Ostertag of Alsace. This Biodynamic Winery consists of two hillside, granitic, small vineyards in Las Dichas, Casablanca Valley. A minimal approach is used in the horse-plowed vineyard and winery. The wines are made exclusively in stainless steel micro tanks and concrete egg fermenters; no oak is used. The small production of the two Pinot Noirs are well described as follows "These are some of the best, if not the best Pinot Noirs in Chile. Write down the name." - Luis Gutierrez, Wine Advocate

### QUEBRADA DEL CHUCAO

Quebrada del Chucao was founded in 2010 by cousins Diego Rivera and Matias Narhwold. Diego is a winemaker who wrote his thesis on Chilean Cider and the Narhwold family stems from a long history of fruit production in Chile. The cidery is located in Huiscaqui, close to Villarica, a cool lake region in Southern Chile. This cider is made exclusively from hand-harvested, heirloom apples, which are hand-scratted and fermented through methode champenoise. This terroir driven and completely dry cider envelopes into something esoteric.

### ROGUE VINE

Rogue Vine is a project led by Leo Erazo, who is also the winemaker for Altos Las Hormigas in Mendoza, Argentina along with his partner Justin Decker. They make wines from two different subregions of the Itata Valley. All the vineyards are composed of hillside, dry-farmed bush-vines that are a minimum of 60 years old, some older than 300. The soils are primarily composed of granite with a mix of clay and quartz. The winemaking is simple and employs native yeast, old barrels, no corrections, and minimal sulfur prior to bottling. Itata Valley's viticulture is primarily practiced through horse plowing and hand farming. Rogue Vine's ethos is to promote the rich history of this long neglected and local farming community.

### TUNQUEN

Tunquen was started in 2010 by a Brazilian couple, Marcos Attilio and Angela Mochi. They met when they attended classes at the UNICAMP Faculty of Food Engineering, in Brazil in the early nineties. They eventually built a restaurant, wine shop, and a wine import company before deciding to move to Chile to start their winery. They craft unique, un-manipulated, multi-layered and complex wines that speak to the terroir and the purity of the varietal. They strive to let the wines shine on their own through the use of neutral oak and indigenous yeast. They have their hands in every part of the process from vineyard to bottling, and produce very limited batches so they can ensure the quality and complexity of the finished wine. The sustainable focused and eco-minded couple live in a refurbished, recycled 40ft insulated shipping container on their 2.2ha property, located in Lo Ovalle, Casablanca, Chile. The wine storage and barrel room are also in these containers, with hopes in the future to build a winery and a small tasting room out of this reusable resource. They are proud members of MOVI.

### WAQAR

Waqar is a fifth generation, family owned distiller of Chilean Pisco, founded in 1895. They are located in the semi-arid D.O. of Tulahuen, a sub-region of the Limari Valley. The family was the first producer to bottle Chilean Pisco. All of their Muscat is farmed and hand-harvested at 1000 meters elevation from 13ha of local vineyards. The wine is vinified before being distilled over wood fires in copper pots. Waqar uses only the heart portion of it's single distillation. This aromatic Pisco is bright and virtually transparent and offers fresh white fruit aromas of pear and white flowers, with a subtle note of orange blossom.