



FINCA  
**EL ORIGEN**  
RESERVA

**TORRONTÉS**

**MOUNTAIN CHARACTER**

*Then mountains and later a mountain range.  
Now it is home to the high-altitude vineyards that produce wines with a mountain-inspired personality and a complexity and character only this terroir can bestow.*

**VINEYARDS**



**Location:** Cafayate is an isolated valley surrounded by mountains in the province of Salta. Given the altitude, it enjoys a unique microclimate that offers the perfect conditions for Torrontés.

**Altitude:** 1,700 meters above sea level.

**Yield:** 15,000 kilograms per hectare.

**VINIFICATION**



The best clusters were harvested and pressed to obtain a fine must that was fermented with select yeasts for 15 days at 13°C.



The wine was later transferred with its lees to develop the creaminess and texture characteristic of this variety.



The wine was thinned early on to preserve its natural freshness and fruit expression.



**TASTING NOTES**



A Torrontés of straw yellow color and greenish sparks.

The initial intensity of white flowers, grapes and citrus peel gradually gives way notes of white, tropical fruit like peaches and pineapples.

The contact with lees makes the attack smooth and creamy. The wine's long, pleasant and clean finish is freshened by its rich natural acidity.

**PAIRING & SERVICE**



Great match for Thai food, curried dishes, and fresh pasta.



Serve at 50°-53°F / 10°-11°C.





FINCA  
**EL ORIGEN**  
RESERVA

**MALBEC**

**MOUNTAIN CHARACTER**

*Then mountains and later a mountain range.  
Now it is home to the high-altitude vineyards that produce wines with a mountain-inspired personality and a complexity and character only this terroir can bestow.*

**VINEYARDS**



**Location:** The grapes used for this Malbec came from a single vineyard in Finca La Esperanza. Los Chacayes is currently considered one of the best terroirs for our flagship variety.

**Altitude:** 1,200 meters above sea level for Finca La Esperanza.

**Yield:** 10,000 kilograms per hectare.

**VINIFICATION**



Grapes were harvested during the night and just before dawn when temperatures were lowest.



Alcoholic fermentation with select yeasts for 10-12 days at 26-28°C, with controlled pumping over and punching down for maximum extraction. Total maceration time of 2 weeks.



30% of the wine was kept in contact with French oak of varying degrees of toasting for 6 months to respect the fruit and wine freshness and achieve optimum integration.

**TASTING NOTES**



The intense violet color makes it a worthy representative of the wines from Los Chacayes.

A wine of distinct aromatic complexity, with outstanding notes of red fruits, floral aromas of violets, vanilla and cigar.

The mouth confirms the presence of black fruits like blackberries and spices. The medium structure and silky tannins are perfectly balanced with the delicious natural acidity, leading to a prolonged finish.

**PAIRING & SERVICE**



Best paired with leaner red meats, creamy mushroom sauces, melted cheese, particularly blue.



Serve at 60°-64°F / 15°-17°C





ALTA VISTA

## Estate Cabernet Franc 2022

Overview / 2023 / 2022 / 2021 / 2020

Trade Tools

Alta Vista's 516 acres of estate vineyards are situated in the best terroirs of Mendoza, at a minimum of 3,200 feet above sea level. Each vineyard receives expert treatment tailored to each individual grape variety via specific methods called Terroir Management®. The wine undergoes long pre- and post-fermentation macerations, to extract optimal aromas and color, and to enhance the volume and quality of the tannins.

**91 POINTS**

*Wine Advocate*

2022 vintage

**89 POINTS**

*jamesuckling.com*

2022 vintage

[View all press reviews](#)

### HARVEST NOTE

The 2022 vintage was marked by a cool and dry winter, followed by a cool and wet summer. Late budbreak and dangerous Spring frosts proved challenging, but harvest came early and fast with exceptional quality and concentration across the board.

### TASTING NOTE

Aromas of red cherry and plum, fresh thyme and rosemary, and faint hints of pepper. Structured and firm, with supple fruit and refreshing acidity.

### TECHNICAL DATA

GRAPES: 100% Cabernet Franc

APPELLATION: Mendoza

PH: 3.8

ACIDITY: 5.5 g/l

ABV: 14%

AGING: 50% is aged in lightly toasted French oak casks for 12 months with the other 50% aged in a mix of stainless steel and concrete. Aged in bottle for four months before release.

### UNIQUE SELLING POINTS

- 100% Estate Grown
- Grapes come from Uco Valley in Mendoza
- Low yields of 1 bottle per vine

## MONTES Cherub Rosé 2025

*Chile / Colchagua Valley*

Montes Cherub Rose is made from Syrah and Grenache grown 15 miles from the Pacific Ocean at Montes' El Arcángel de Marchigüe estate. The Marchigüe estate is flatter with low hills and moderate slopes. The soils are granitic, with a mixture of materials from both glacial and colluvial activity, as well as varying amounts of clay and organic matter. This cool climate and unique soil, along with the fact that the vines are trained specifically for rosé, results in an ideal balance of fruit character and acidity.

### HARVEST NOTE

The season began with a wetter winter than the previous year, replenishing soils and supporting early vine growth. A mild spring encouraged healthy development without excess stress. By summer, however, intense heatwaves accelerated ripening, requiring precise irrigation and careful attention to harvest timing. Bunches were harvested by hand. Subsequently, the grapes were gently and quickly pressed to avoid excessive color extraction. Once pressed, the must was allowed to settle for approximately 12 hours before being inoculated with selected *Saccharomyces cerevisiae* yeasts. Fermentation was conducted in stainless steel tanks between 13° to 15°C (55 to 59°F), lasting for about 15 days.

### TASTING NOTE

Bright pink in color. The nose is expressive with red berry aromas of raspberry and cherry, accented by pomegranate and candy notes. On the palate, it's fresh with vibrant acidity, a medium body, and a long and silky finish.

### TECHNICAL DATA

GRAPES: 85% Syrah, 15% Grenache

APPELLATION: Colchagua Valley

PH: 3.36

ACIDITY: 3.7 g/l

ABV: 13%

AGING: Fermented and aged in stainless steel with no malolactic fermentation to preserve freshness

### UNIQUE SELLING POINTS

- A rosé made primarily from Syrah, perfected after several years of experimentation
- The variety Aurelio Montes made famous in Chile with the first Ultra-Premium Syrah
- A seductive, elegant, dry wine, with an intense cherry-pink color
- Smooth and medium-bodied with refreshing acidity and a creamy lush finish



The story of Montes is a testament to what unique vision, grit, determination, and perseverance can achieve. Aurelio Montes Sr, Chief Winemaker



## MONTES Wings Carmenère 2021

*Chile / Colchagua Valley*

The vineyards that produce the grapes for the Montes Wings are located in the Colchagua Valley, at the Finca de Apalta Estate. One of the special characteristics of this Carmenère vineyard is its location on steep slopes, 656 feet above the vineyards on the valley floor. The soils are granitic, with an important percentage of clay, very good drainage, and a south-western exposure, allowing for more controlled temperatures during the warm summer days. Apalta has very heterogeneous soils: some strongly influenced by the nearby Tinguiririca River, and others with the more colluvial origin of eroded material from high above in the mountain range that curves around the valley. Soils tend to be deeper on the valley floor, and thinner at the foot of the mountains and higher up.

### HARVEST NOTE

The 2020-21 season began with good water availability in the vineyard and a frost-free spring, allowing for excellent flowering and fruit set. Summer started with favorable temperatures, but from February they dropped significantly, leading to a cool harvest and wines with balanced alcohol levels and good acidity. The harvest started on April 22 and finished on April 26, approximately two weeks later than the previous year. This was our first Carmenère harvest of the season, resulting in our Wings 2021: fresh, juicy, and very elegant.

### TASTING NOTE

The wine is a deep crimson-red, both intense and attractive. The nose offers aromas of red fruit, plum, and blackberry, complemented by spice notes of black pepper and hints of sweet cassis liqueur. Toasted nuts also add to its complexity. On the palate, it is juicy, with silky tannins, firm structure, and a long, balanced, and persistent finish.

### TECHNICAL DATA

GRAPES: 85% Carmenère, 15% Cabernet Franc

APPELLATION: Apalta

PH: 3.53

ACIDITY: 3.82

ABV: 14.5%

AGING: 80% of the wine was aged for 18 months in new French oak barrels; 20% in second and third-use barrels.

### UNIQUE SELLING POINTS

- Hillside vineyard blocks used for Wings instead of foothills like Purple Angel
- 15% Cabernet Franc is different from Montes' other Carmenère blends
- Thin, granitic soil and moderate oak aging allows for fresh expression



The story of Montes is a testament to what unique vision, grit, determination, and perseverance can achieve.  
Aurelio Montes Sr, Chief Winemaker

# PRIMUS

## THE BLEND | 2020

APALTA, COLCHAGUA VALLEY

ORGANIC WINE

MADE WITH ORGANIC GRAPES



An expressive blend that brings together the diversity of our unique estate in Apalta. This vintage Cabernet Sauvignon is the basis and provides the structure which is perfectly complemented by the black fruit and spices of the Syrah. The Malbec and the Carménère provide silkiness, hints of black pepper and density, while the Cabernet Franc adds elegance and persistence combined with the soft and complex finish of the Petit Verdot.

### COMPOSITION:

- 45% Cabernet Sauvignon
- 25% Syrah
- 10% Malbec
- 8% Petit Verdot
- 7% Carménère
- 5% Cabernet Franc



Mediterranean climate, with well-defined seasons.



Vineyards surrounded by native forests, where the Andes and Coastal mountain ranges meet. The grapes of this wine come from the higher slopes of this estate.



Organic vineyards, with well-drained clay-loam soils, and rock material.

### 2020 VINTAGE

In Apalta, the harvest in the highest part of our organic vineyard began early in order to preserve the character and expressiveness of the grapes, while in the lower part of the property, where our centenary vines are planted, the connection of the vines with their environment, thanks to their deep roots, required little intervention and produced excellent grapes, as they do year after year, with elegance, expression, and authenticity reflected in wines with a sense of origin.



ORGANIC VINEYARDS DELIVER MAXIMUM EXPRESSION OF OUR LIVING SOILS.



14%



PH 3.5%



ACIDEZ 5.17 G/L



AZÚCAR RESIDUAL 1.76 G/L



33% 5000 L FODRES  
66% FRENCH OAK BARRELS FOR 18 MONTHS



16 °C  
60 °F



GRILLED MEATS  
GORGONZOLA CHEESE