

BUSINESS PLAN
NYF COMEX 2026



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1. WHO WE ARE – OUR STORY

We are leaders in connecting boutique wines from small and medium-sized Argentine wineries with international markets seeking exclusivity and quality. We specialize in the export of Argentine wines, bringing the best of our land to consumers around the world. With an agile, safe and responsible vision, we work with passion to guarantee exceptional service to each of our clients. Our commitment is to boost your business, bringing the unique flavors of Argentina closer so that you can market them successfully.



1. WHO WE ARE - BACKGROUND

Matías Nastasi

I had the great opportunity to develop from the beginning of my professional career in a leading Customs Firm in the field of Foreign Trade and actively interact with large national and multinational companies, mainly in the electronics industry, consumer products, machinery and technology, with great experience in the entire international and local logistics chain.



Experience

Rebuffo & CIA SC (15 Years)

Finance Business Manager

Key Account Manager

NYF COMEX SRL (Founded in 2016)

Founding Majority Partner

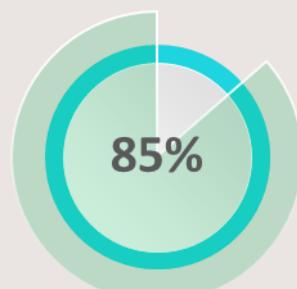
General Manager



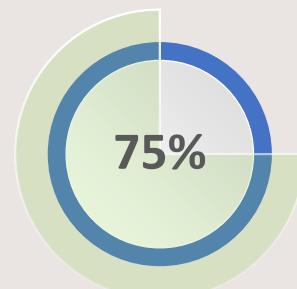
Know How Logistics
Local/Internacional



Customs
Standardization
and Regulations



Business
Acumen



Strategic
Planning



1. WHO WE ARE - BACKGROUND

Tomás Mühlich

I had the greatest opportunity to develop from the beginning, in large companies, mainly in the Food and Technology industry, with great experiences throughout the Supply Chain. I define myself as a responsible, committed, proactive and passionate person about what I do. Additionally, I have very good interpersonal management skills, which has allowed me to develop strong leadership skills.



Experience

DSM - Firmenich: (5 Years)

Global Customer Experience Sr. Director

Mars Inc: (7 Years)

Regional Supply Chain Director Southern Cone

Logistics Manager Southern Cone

Manufacture & Engineering Manager Southern Cone

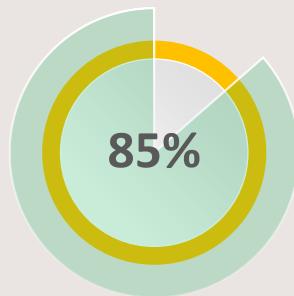
Unilever: (3 Years)

Plant Manager

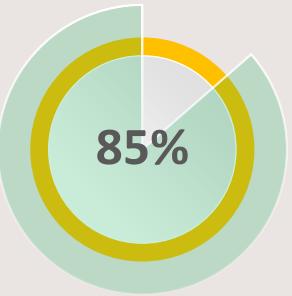
Project Engineer



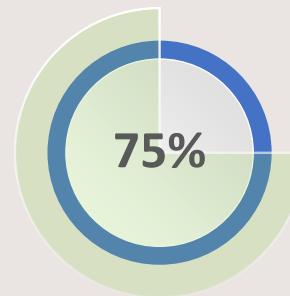
E2E Supply Chain



Project Management



Food & Beverages Industries



Business Acumen





2. VISION & MISION

Vision

To be the global reference company in the marketing of Argentine boutique wines, standing out for our ability to manage the entire value chain, from production to international distribution. Our goal is to promote the recognition of Argentine viticulture worldwide, offering an efficient logistics service that allows our wines to reach the most demanding markets quickly, safely and with the highest quality standard.

Mision

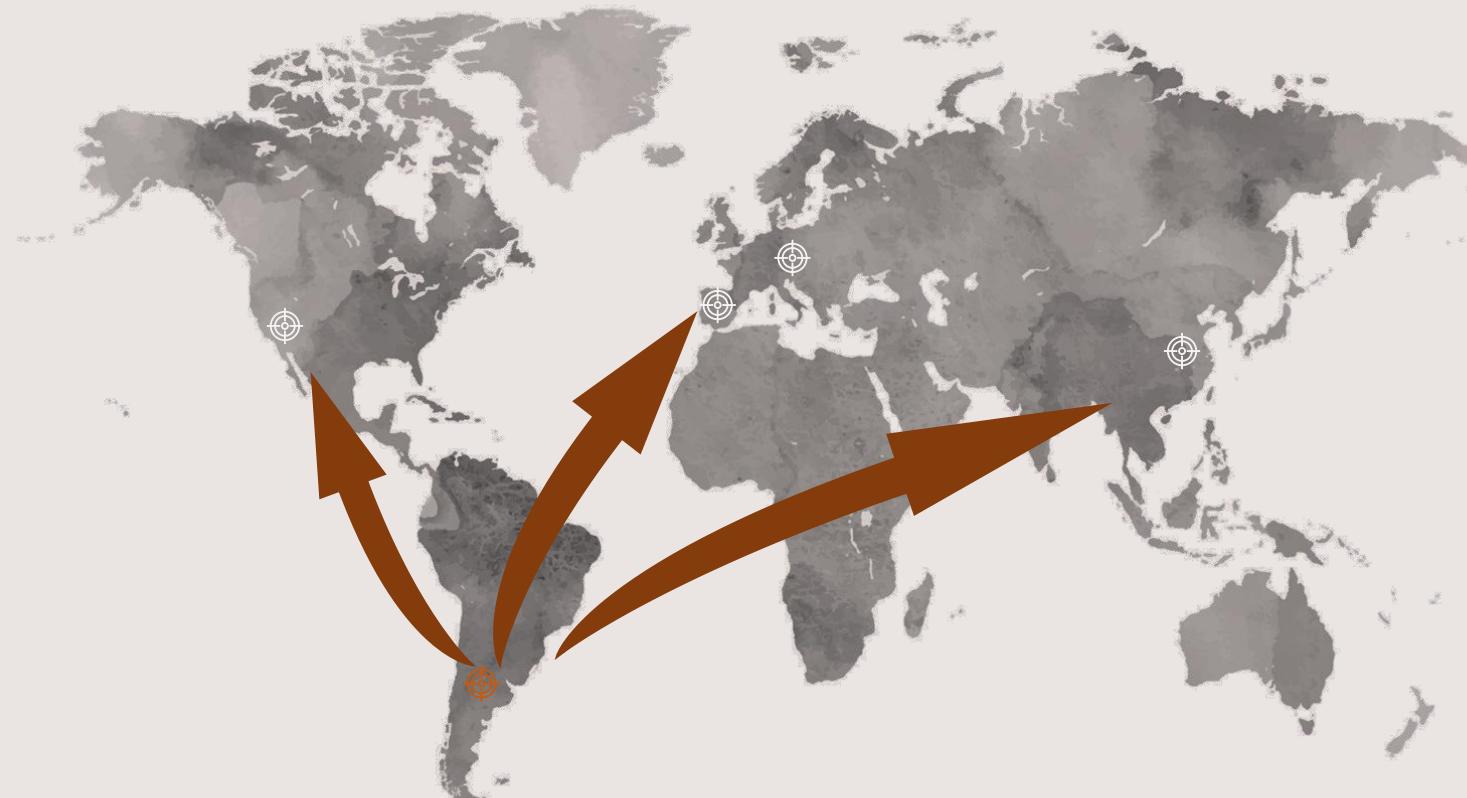
Connecting the world with the best of Argentine boutique wine, offering a comprehensive end-to-end marketing service. We specialize in selecting, distributing and managing the logistics of high-quality wines, guaranteeing an agile and efficient experience for both producers and our international clients. Through our experience in foreign trade and logistics chain, we seek to simplify and optimize the process of bringing Argentine wine to new markets.



Trust and Integrity
Proactivity
Flexibility
Agility

3. BUSINESS PLAN

Building a network with select Argentine wine producers towards New Commercial Exploitation Markets. Facilitate the trade of Argentine products through our all continents across the globe where we have top-level Winemakers to facilitate the introduction of the product to the market. We act as Brokers, Facilitators and/or Buyers





5. WINE PORTFOLIO

General Portfolio insights



Northwest

Specifically in the provinces of Salta, Catamarca and La Rioja, unique and high-quality grape varieties are grown. Some of the most outstanding varietals in the region are **Torrontés, Malbec, Cabernet Sauvignon, Tannat and Syrah**. These grapes are characterized by their intense Flavor and fruity aromas.

Cuyo:

It includes the provinces of Mendoza, San Juan and San Luis, where a wide variety of grapes are grown that are recognized worldwide for the quality of the wines they produce. Some of the most outstanding varietals from this region are **Malbec, Cabernet Sauvignon, Merlot, Syrah and Bonarda**. These grapes are characterized by their intensity of Flavor, their fruity aromas and their ability to express the terroir of the region.

Patagonia:

The Patagonia region, particularly Neuquén, Río Negro and Chubut, is noted for its production of high-quality wines due to its cool climate and diverse soils. The most important varietal grapes grown in this region include **Pinot Noir, Merlot, Cabernet Sauvignon and Malbec**. Pinot Noir as a pioneer is characterized by its elegance, freshness and notes of red fruits and spices.

Region – Northwest



GRAN VINO – CABERNET SAUVIGNON



Aged in French oak barrels for 12 months. High concentration of green peppers, cinnamon and mint. Deep red in color. The vanilla sensation and round tannins complete a complex and elegant wine.



Red



Cabernet Sauvignon



Valle del Chañarmuyo, La Rioja, Argentina

GRAN VINO – MALBEC



Aged in French oak barrels for 12 months. Its time in wood combines the presence of fruits such as ripe cherries and plums with smoked, roasted and a hint of coffee. Intense and with soft tannins.



Red



Malbec



Valle del Chañarmuyo, La Rioja, Argentina



92 Points James Suckling
90 Points Tim Atkin



Region – Northwest

GRAN VINO – TANNAT



Aged in French oak barrels for 12 months. Black fruits and quince stand out. Its ageing in oak and its varietal typicality make it one of the best Tannat from Argentina. Well-present and balanced tannins.



Red



Tannat



Valle del Chañarmuyo, La Rioja, Argentina

GRAN VINO – CABERNET FRANC



Aged in French oak barrels for 12 months. Deep red in color and great varietal typicity. Presence of black pepper, a spicy and mentholated touch. Dedicated tannins complete a great wine.



Red



Cabernet Franc



Valle del Chañarmuyo, La Rioja, Argentina



91 Points James Suckling
93 Points Tim Atkin



Region – Northwest

CLASICO – MALBEC



Aged in French oak barrels for 8 months. Ruby red in color, with soft aromas of red fruits. Floral with notes of violets and mint.



Red



Malbec



Valle del Chañarmuyo, La Rioja, Argentina

CLASICO – CABERNET FRANC/SAUVIGNON



30% aged in French oak barrels. Perfectly blends the characteristics of the two varieties. Soft sensation of red peppers and pepper.



Red



Cabernet Franc/Cabernet Sauvignon



Valle del Chañarmuyo, La Rioja, Argentina



91 Points James Suckling
90 Points Tim Atkin



5. WINE PORTFOLIO

Region – Northwest

CLASICO – CHARDONNAY



Pale yellow with greenish hues. Good acidity and balanced. Clear presence of tropical fruits and predominance of citrus notes. Notes of tropical fruits such as pineapple, banana and green apple.



White



Chardonnay



Valle del Chañarmuyo, La Rioja, Argentina



Screw cap

CLASICO – ROSADO



Light, pale pink in color. With an elegant bouquet of red and white fruits. Good balance and complexity.



Rosé



Syrah/Viognier



Valle del Chañarmuyo, La Rioja, Argentina



Screw cap



Region – Northwest

VIÑA PROVIDENCIA – MALBEC



Aged in French oak barrels for 18 months. Marked minerality, floral aromas, fruity, with personality and a persistent finish. Very good acidity.



Red



Malbec



Valle del Chañarmuyo, La Rioja, Argentina



90 Points Tim Atkin

VIÑA PROVIDENCIA – RED BLEND



14 months in French oak barrels of first, second and third use. A complex wine that expresses itself in an interesting way, with a complex, spicy nose, sweet and silky tannins with some saline characteristics. Well-marked, pleasant pyrazine. Quince and black fruits.



Red



Cabernet Sauvignon/Malbec/Petit Verdot



Valle del Chañarmuyo, La Rioja, Argentina



5. WINE PORTFOLIO

Region – Northwest

5 HILERAS



Aged in French oak barrels for 24 months. Ripe red fruit stands out with round and persistent tannins. Aromas of vanilla, chocolate and toasted notes thanks to its aging.



Red



Malbec/Tannat/Petit Verdot



Valle del Chañarmuyo, La Rioja, Argentina



Region – Northwest

ESTATE



Young wine, bright red in color with violet reflections. Aroma of red and black fruits such as blackberries and cherries. Good entry into the mouth with aromas of red fruits.



Tinto



Malbec



Valle del Chañarmuyo, La Rioja, Argentina



CHAÑARMUYO



5. WINE PORTFOLIO



Region – Cuyo (Recommended)

FANGIO LEGEND



Wine with an intense color, with a ruby red color and mauve flashes. On the nose, great aromatic complexity, contributed by the diversity of varietals, highlighting fruity aromas of plums and blackberries, and when it opens, it accentuates aromas of vanilla, almonds and coffee.



Red



Malbec/C.Sauvignon/ P.
Noir/Merlot/Corbeau



San Rafael, Mendoza, Argentina

PRESTIGE RED BLEND RESERVA



Blend of 75% Merlot and 25% Malbec. Ruby red color with high concentration and intensity. Captivating and complex aromas, where blackberries, cassis and ripe blueberries in jam are perceived, repeating this sensation in the mouth, perfectly integrated sweetness, acidity and alcohol. Ripe and very fine tannins, with excellent persistence.



Red



Merlot/Malbec



San Rafael, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo



RS MASTER BLEND

Color, body, kindness and complex finish on the palate, capable of pairing with the most complex preparations.



Red



Malbec/Merlot/Cabernet



San Rafael, Mendoza, Argentina

NUMERADO – MALBEC



Intense violet red color, with significant concentration. Voluptuous aromas of plums and very ripe blueberries in jam. Very sweet entry in the mouth, fleshy, with very fine tannins. Excellent varietal typicity, with notable presence and very pleasant aftertaste.



Red



Malbec



San Rafael, Mendoza, Argentina



3er Malbec (World Association Wine)



5. WINE PORTFOLIO

Region – Cuyo



I.G – MERLOT ROBLE



Aged for 6 months in French oak barrels. A violet-red wine with great chromatic vivacity. Notes of ripe red fruits and a subtle fruity peppery note. It is on the palate where it captivates us with its balance of acidity, alcohol and tannic charge.



Red



Merlot



San Rafael, Mendoza, Argentina

I.G – MALBEC ROBLE



Aged for 4 months in French oak barrels. A deep violet red wine with elegant chromatic aspects of great vivacity. On the nose it is clean, frank and varietal, highlighting notes of plums, jams and some chocolate with coffee caramel as a result of its aging. On the palate it has a sweet-acid entrance.



Red



Malbec



San Rafael, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo



I.G –
CORBEAU

Aging: 30% was aged in new French oak barrels. Intense garnet red color, with violet reflections, on the nose it is clean, frank and varietal, highlighting notes of blackberries, plum jams and an elegant fumé, then on the palate it has a sweet entrance, with good tannic balance, acidity and alcohol and an intense finish.



Red



Corbeau



San Rafael, Mendoza, Argentina

I.G –
CABERNET SAUVIGNON



40% of the wine in French oak barrels. Deep red wine with typical aromas on the nose, reminiscent of ripe red fruits, such as blackcurrants and currants, and some pepper, fused in an exquisite smoke provided by its time in French oak barrels.



Red



Cabernet Sauvignon



San Rafael, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo

FANGIO BI-VARIETAL



This wine is striking in appearance due to its great concentration and depth of ruby red color. Then on the nose, it delights us with its perfume of ripe raspberries and blueberries, with notes of pepper and vanilla. On the palate it gives us great pleasure due to its flavor of fruit, wood and ripe tannins.



Red



Malbec/Corbeau



San Rafael, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo



I.G – CHARDONNAY



This wine has an attractive yellow color with golden highlights, clear and bright. Delicate nose, with notes of ripe pineapple and banana, with a slight smoothness in the mouth, agile, vital and elegant. Very pleasant finish, with notes of freshness that linger.



White



Chardonnay



San Rafael, Mendoza, Argentina

I.G – MALBEC ROSÉ



This exquisite varietal Rosé has a clear and bright red color with purple glints. On the nose, notes of ripe blue fruits and berries stand out. On the palate, it is fresh and unctuous, repeating with great intensity the fruits perceived on the nose.



Rosé



Chardonnay/Malbec



San Rafael, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo

COSECHA TARDIA



This wine is the result of the most careful harvest management, production and aging techniques, to highlight all the attributes of the strain, which captivates us with its golden flashes, a subtle and woody nose, with an expression of volume in the mouth and kindness.



White



Chardonnay



San Rafael, Mendoza, Argentina

500 ml



5. WINE PORTFOLIO

Region – Cuyo

VARIETAL – MALBEC



The wines are characterized by their dark color with nuances embroidered with a particular aroma of violets and black fruits. Elegant with Bordeaux style.



Tinto



Malbec



Lunlunta, Mendoza, Argentina

VARIETAL – CABERNET SAUVIGNON



The wines are characterized by their dark color with nuances embroidered with a particular aroma of violets and black fruits. Elegant with Bordeaux style.



Tinto



Cabernet Sauvignon



Lunlunta, Mendoza, Argentina

EL GORDO EN
MOTONETA
GARAGE WINES
Desde 2012


NYF COMEX
WINE EXPORT

5. WINE PORTFOLIO

Region – Cuyo



SERIE LIMITADA – MALBEC

The wines are characterized by their quality of soft and fluffy tannins. Broad and enveloping, characteristic aromas reminiscent of cassis, blackberries, black berries.



Red



Malbec



Agrelo, Mendoza, Argentina

EL GORDO EN
MOTONETA
GARAGE WINES
Desde 2012


NYF COMEX
WINE EXPORT

5. WINE PORTFOLIO

Region – Cuyo

SERIE LIMITADA – PINOT NOIR ROSE



Good acidity in the grapes, for freshness and liveliness. The combination of altitude and soils allows for a slow and uniform ripening, developing complexity and intense aromas. The stony and alluvial bring a distinctive minerality to the wines, adding depth and character.



Rose



Pinot Noir/Chardonnay



La Consulta, Mendoza, Argentina



Screw

SERIE LIMITADA – CHARDONNAY



Good acidity in the grapes, for freshness and liveliness. The combination of altitude and soils allows for a slow and uniform ripening, developing complexity and intense aromas. The stony and alluvial bring a distinctive minerality to the wines, adding depth and character.



White



Chardonnay



La Consulta, Mendoza, Argentina



Screw

EL GORDO EN
MOTONETA
GARAGE WINES
Desde 2012


NYF COMEX
WINE EXPORT

5. WINE PORTFOLIO

Region – Cuyo



SERIE LIMITADA – PINOT GRIGIO

Good acidity in the grapes, for freshness and liveliness. The combination of altitude and soils allows for a slow and uniform ripening, developing complexity and intense aromas. The stony and alluvial bring a distinctive minerality to the wines, adding depth and character.



White



Pinot Grigio



La Consulta, Mendoza, Argentina



Screw

EL GORDO EN
MOTONETA
GARAGE WINES
Desde 2012


NYF COMEX
WINE EXPORT

5. WINE PORTFOLIO

Region – Cuyo



CAVAS DE CRIANZA – MALBEC



Aged for 12 to 14 months in French and American oak barrels, giving it complexity and a subtle integration of oak flavors.

Ideal with red meats, especially grilled or roasted cuts, dishes with intense sauces, cured cheeses, and pasta with robust sauces.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



90 Puntos James Suckling
93 IWSC
90 Descorchados

CAVAS DE CRIANZA – CABERNET SAUVIGNON



Aged for 12 to 14 months in French and American oak barrels. Oak aging gives it a firmer and more complex structure, with more pronounced tannins and a development of wood aromas that complement the fruity flavors.

Ideal with red meats, meat stews, dishes with intense sauces such as ragù or casseroles, and cured cheeses such as blue cheese or aged Gouda.



Red



Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina



91 Puntos James Suckling
90 Descorchados



5. WINE PORTFOLIO

Region – Cuyo



CAVAS DE CRIANZA – MERLOT

Aged for 12 to 14 months in French and American oak barrels, which gives it complexity. Ideal with a wide variety of dishes, especially white meats such as chicken, pork, or lamb. It also pairs well with pasta and soft cheeses such as Brie.



Red



Merlot



Lujan de Cuyo, Mendoza, Argentina

CAVAS DE CRIANZA – BLEND



Aging for 12 to 14 months in French and American oak barrels. This gives the wine greater complexity, integrating the wood notes with the fruit and tannins of the grapes, and creating a smoother, rounder texture.

Ideal for pairing with roasted red meats, grilled meats, and juicy cuts of meat such as sirloin or picanha.

Pairs well with intense sauces and aged cheeses such as Manchego or Gouda.



Red

Malbec/Cabernet/
Sauvignon/Syrah/Merlot

Lujan de Cuyo, Mendoza, Argentina

90 Puntos James Suckling
90 Descorchados

5. WINE PORTFOLIO

Region – Cuyo



CAVAS DE CRIANZA - CHARDONNAY

Aged for 6 to 9 months in French oak barrels, giving it greater complexity, structure, and soft wood notes.

Ideal with seafood, grilled or baked fish, especially those with creamy or buttery sauces.



White



Chardonnay



Lujan de Cuyo, Mendoza, Argentina



Screw



5. WINE PORTFOLIO

Region – Cuyo



EREDITÁ – MALBEC

Aged for 12 months in oak barrels, which adds complexity, softens the tannins, and adds subtle notes of vanilla and spices. This is key to balancing its fruity expression and giving it elegance.

Ideal with red meats, grilled meats, pasta with intense sauces, aged cheeses, and Mediterranean dishes.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



91 Puntos James Suckling
91 IWSC
91 Descorchados

EREDITÁ – CABERNET SAUVIGNON



Aged for 12 months in oak barrels. This adds complexity, softens the tannins, and gives it a subtle woody note. Ideal with roasted meats, cuts of red meat, game dishes, pasta with intense sauces, or aged cheeses. Its structure makes it perfect for pairing with robust dishes.



Red



Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina



92 Puntos James Suckling
93 Descorchados



5. WINE PORTFOLIO

Region – Cuyo



EREDITÁ –
MERLOT

Aged for 12 months in oak barrels, which gives it greater complexity, softens its structure, and gives it an elegant oaky touch.

Ideal with a wide variety of dishes, such as red meats, pasta with mild or creamy sauces, semi-cured cheeses, and roasted vegetables.



Red



Merlot



Lujan de Cuyo, Mendoza, Argentina

EREDITÁ –
BLEND



Aged for 12 months in oak barrels, this wine gives it complexity, softens the tannins, and allows the different grape varieties to blend harmoniously. Ideal with red meats, roasted cuts of meat, grilled dishes, pasta with rich sauces, or strong, aged cheeses. It also pairs well with more elaborate dishes, such as lamb or grilled meats.



Red



Malbec/Cabernet/
Sauvignon/Syrah/Merlot



Lujan de Cuyo, Mendoza, Argentina



91 Puntos James Suckling
91 Descorchados



5. WINE PORTFOLIO

Region – Cuyo



EREDITÀ – CHARDONNAY

Partially or fully aged in oak barrels, which gives it a certain complexity, giving it vanilla notes, a creamier touch, and greater integration of aromas and flavors.

Ideal with light dishes such as fresh salads, fish (especially salmon or tuna), seafood, and pasta with creamy sauces.



White



Chardonnay



Lujan de Cuyo, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo

GRAN ESTIRPE - MALBEC



Aged for 12 months in French and American oak barrels, this wine gives it additional complexity, softens its tannins, and adds spicy and vanilla notes. Ideal with red meat dishes, such as roasts, grilled cuts of meat, barbecued meats, or lamb.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



92 Puntos James Suckling
94 Descorchados

GRAN ESTIRPE - BLEND



Aged for 12 months in oak barrels. This adds complexity, softens the tannins, and gives it a subtle woody note. Ideal with roasted meats, cuts of red meat, game dishes, pasta with intense sauces, or aged cheeses. Its structure makes it perfect for pairing with robust dishes.



Red



Malbec / Cabernet / Sauvignon / Syrah



Lujan de Cuyo, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo



GRAN ESTIRPE - ICONO

Aged for 12 to 18 months in French and American oak barrels, which gives it greater complexity, softens its tannins, and adds vanilla and wood notes. Ideal with roasted or grilled red meats, mature cuts of meat, grilled meats, lamb, dishes with rich sauces, or cured cheeses.



Red



Malbec / Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo



GRAN ESTIRPE - IDA CHARDONNAY

Partially aged in oak barrels (around 20% of the wine), which adds complexity and a subtle oak note, without losing its characteristic freshness, the remainder is stored in stainless steel tanks.

Ideal with fish (such as salmon or hake), shellfish, fresh salads, pasta with light sauces, or soft cheeses such as goat cheese or Brie.



White



Chardonnay



Lujan de Cuyo, Mendoza, Argentina



5. WINE PORTFOLIO

Region – Cuyo



**MEMORIAS DE IDA –
“EL HUMOR”
MALBEC**

A short aging period in oak barrels (French or American), but the winery generally opts for a less dominant aging process in order to maintain its freshness and fruity expression.

Ideal for pairing with light dishes, such as pasta with mild sauces, fresh salads, fish, or seafood.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



Region – Cuyo

FLORIDA – MALBEC



Deep ruby red color, intense aromas of blackcurrant and vanilla.

Soft tones and succulent ripe fruits, with sweet and gentle tannins.

This wine is ideal to accompany roasted red meats, stews, pasta with red sauces, and semi-cured cheeses.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

FLORIDA - CABERNET FRANC



Ruby red color with violet tones.

Intense aromas of raspberries, red peppers, and a hint of eucalyptus, true to the typical characteristics of the variety. Smooth entry, with round tannins and balanced acidity. The finish is rounded and persistent.



Red



Cabernet Franc



Lujan de Cuyo, Mendoza, Argentina



Region – Cuyo

ENTRE AMIGOS – MALBEC



Intense red color with purplish hues. Highlights ripe black/red fruits with spicy notes, a typical profile of Barrancas Malbec. Smooth entry on the palate, round with soft tannins. Suitable for grilled red meats (beef, lamb), stews, dishes with rich sauces.



Red



Malbec



Guaymayen, Mendoza, Argentina

ENTRE AMIGOS - CABERNET SAUVIGNON



Deep ruby red in color, with violet reflections when young, very clean and bright. Intense aromas of ripe black fruits. With some aging, it can reveal notes of vanilla, cocoa, chocolate, and perhaps a hint of smokiness from the wood. Suitable for grilled red meats (beef, lamb), stews, and dishes with intense sauces.



Red



Cabernet Sauvignon



Guaymayen, Mendoza, Argentina

Region – Cuyo

ENTRE AMIGOS – RED BLEND



Ruby red color with purplish hues, medium-high intensity; bright. Ripe red fruits such as cherry, raspberry, plum. Notes of typical characteristics of Malbec (roundness, dark fruits) and Merlot (smoothness). Grilled red meats, moderate stews, roasted chicken.



Red



Cabernet-Sauvignon, Malbec y Merlot



Guaymayen, Mendoza, Argentina

ENTRE AMIGOS - BONARDA



Intense ruby color, with bright violet or purple nuances, clean and attractive. Fresh red fruit aromas predominate, raspberries, cherries, along with subtle floral and fine herbal notes. Friendly and smooth entry. Soft, velvety tannins. Very versatile, ideal to accompany moderate red meats, chicken, pork, and pasta.



Red



Bonarda



Guaymayen, Mendoza, Argentina

Region – Cuyo

ENTRE AMIGOS – TORRONTE



Pale yellow color with greenish reflections, bright and lively. Intense and expressive: floral notes (jasmine, orange blossom, white roses) combined with fresh fruits such as white peach, fresh grape, and citrus (grapefruit, lime). Very aromatic. Ideal with Asian cuisine, ceviches, grilled fish, seafood, fresh salads, and soft cheeses.



White



Torrontes



Guaymaren, Mendoza, Argentina



Screw

Region – Cuyo

BOCHINCHE – MALBEC



Ruby color with purple tones. Fruity profile. Red and black fruits, highlighting aromas of strawberry and ripe plums. Smooth entry. Shows gentle tannins and good body. A sweet finish that invites you to keep drinking. Pairs very well with pasta with meat sauces, soft cheeses, and roasted red meats.



Red



Malbec



Guaymaren, Mendoza, Argentina

Region – Cuyo

TIGRIS - MALBEC



Intense brick red color. Ripe red and black fruits in perfect harmony with notes reminiscent of vanilla. Pleasant entry, with a complex profile reflecting the balance between red fruits and toasty notes contributed by barrel aging. Medium-bodied with smooth, mature tannins. Sweet and persistent finish.

Ideal for grilled meats and charcuterie boards.



Red



Malbec



Guaymaren, Mendoza, Argentina

Region – Cuyo

TIGRIS - ROSÉ



Deep pink color, bright, attractive, and intense. Dominant fresh and fruity aromas: red fruits (strawberry, raspberry). Aromatic vitality is noticeable, with a clean and transparent profile. Fresh entry, with good acidity that provides liveliness. Ideal to accompany light meals, mild fish, and white meats.



Rose



Criolla



Guaymaren, Mendoza, Argentina



Screw

Region – Cuyo

TIGRIS
TORRONTES



Intense yellow color with greenish reflections, bright and lively. Stronger floral notes combined with fresh fruits such as white peach, fresh grape, and citrus (grapefruit, lime). Very aromatic. Ideal with Asian cuisine, ceviches, grilled fish, seafood, fresh salads, and mild cheeses.



White



Torreontes



Guaymaren, Mendoza, Argentina

Region – Cuyo

COMIENZO – MALBEC



Slow fermentation with native yeasts; aging in French oak barrels. Intense red-violet color; present but elegant tannins; ripe fruit, notes of dark berries. Wide entry, with present but elegant tannins. Medium-high body.
Ideal with red meats, pasta with rich sauces, stews.



Red



Malbec



Guaymaren, Mendoza, Argentina

COMIENZO – CABERNET SAUVIGNON



Specific aging to preserve the purity of the varietal.
Deep red with violet reflections, bright and attractive. Intense aromas of ripe black fruits such as blueberries, accompanied by spicy notes of licorice. Fresh and smooth entry, with great volume on the palate.
Ideal to accompany roasted red meats, stews, and hard cheeses.



Red



Cabernet Sauvignon



Guaymaren, Mendoza, Argentina

Region – Cuyo

COMIENZO – BLEND



Specific aging to preserve the purity of the varietal. Bright color with violet reflections. Intense aromas of ripe red fruits, with spicy and floral notes. Fresh entry that highlights the fruity profile of the wine. Subtle tannins and smooth on the palate. Ideal for pairing with bruschettas, pasta with white sauces, and semi-hard cheeses.



Red



Lambrusco / Syrah



Guaymaren, Mendoza, Argentina



92 Descorchados

Region – Cuyo

COMIENZO - NARANJO



Bright orange color, typical of the "orange wine" style. Aromas of stone white fruits, with spicy notes reminiscent of cinnamon, coming from malolactic fermentation and aging on fine lees. Fresh and pleasant entry, medium body with gentle tannins. Ideal as an aperitif, with all types of fish, semi-hard cheeses, and pasta.



Rose



Torrontes / Pedro Ximenez



Guaymaren, Mendoza, Argentina



91 Puntos James Suckling
91 Descorchados

Region – Cuyo

DESEMBARCO – MALBEC RESERVA



Aged in selected barrels for 12 months.

Intense red color.

It opens with great personality. On the palate, it is creamy with great volume and elegant tannins. The finish is long and persistent. Ideal to pair with meat, fatty fish, stewed or roasted red meats, and pasta.



Red



Malbec



Guaymaren, Mendoza, Argentina



91 Puntos James Suckling
90 Descorchados

Region – Cuyo

SINGLE LOT – BLEND



Aged in French oak barrels.
Intense violet-red color with aromas of ripe red and black fruits, with notes of raspberry, strawberry, violets, and hints of spices and balsamic touches.
Fresh entry, intense fruity profile, elegant tannins, and a spicy finish.
Ideal to accompany roasted red meats, lamb stews, aged cheeses, and dishes with rich sauces.



Red



Malbec / C. Sauvignon / C. Franc



Guaymaren, Mendoza, Argentina



93 Puntos James Suckling

Region – Cuyo

TERROIR LUJAN DE CUYO (ORGANIC) MALBEC



Aged 18 months: about 75% in concrete pools, 25% in untoasted large oak foudres. Fermentation with native yeasts in small concrete tanks or concrete pools. Fresh red & dark fruits (plum, cherries) plus notes of eucalyptus, menthol, pink pepper, and cinnamon. Grilled or roasted red meats (steak, lamb).



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



93 Puntos Tim Atkin

90 James Suckling

TERROIR VALLE DE UCO – MALBEC



18 months in concrete pools (around 75% of wine) + large untoasted oak foudres (~25%). Deep ruby / concentrated red-violet. Notes of red & dark fruits (plum, cherry, blueberry), herbaceous touches (native plants, eucalyptus), spice (green pepper, ginger) and mineral/stone notes reflecting the limestone/gravel soils. Grilled or roasted red meats (steak, lamb).



Red



Malbec



Valle de Uco, Mendoza, Argentina

Region – Cuyo

APPELATION PARAJE ALTAMIRA - MALBEC



15 months ageing: 50% in French oak foudres, 50% in concrete. Plus 12 months bottle ageing. Bright, pure red/violet tones; lively and fresh. Elegant yet powerful entry; texture shows the limestone/gravel soils. Grilled or roasted red meats (lamb rack, rib-eye). Medium-mature to aged cheeses



Red



Malbec



Valle de Uco, Mendoza, Argentina

97 Puntos Tim Atkin
95 Robert Parker
94 Vinous

APPELATION GUALTALLARY - MALBEC



85% aged 20 months untoasted French oak foudres, 15% in concrete vats, plus 12 months bottle ageing. Deep ruby color with violet hues; intense and pure. Grilled or roasted red meats (rib-eye, lamb rack). Dishes with earthy/mineral elements (mushrooms, truffle, herb-led sauces) that echo the savory-mineral profile.



Red



Malbec



Valle de Uco, Mendoza, Argentina



95 Puntos Tim Atkin

Region – Cuyo

COLONIA LAS LIEBRE (ORGANIC) – MALBEC



In concrete vats for 12 months, bottle 6 months. Bright ruby/red-violet. Energized entry, balanced acidity, soft tannins, minerality from limestone soils, long and juicy finish. Ideal for hard cheeses or charcuterie boards and Grilled or roasted red meats (steak, lamb).



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

COLONIA LAS LIEBRE (ORGANIC) – BONARDA



Aged 10-12 months in concrete vats. Bright ruby red with vivid violet/magenta hues. Notes of pink pepper, olives, quince, strawberry, eucalyptus, fig, dark fruit, cardamom and spice. Ideal for pasta with tomato-based sauce, pizza, grilled lighter meats (chicken, pork) or charcuterie.



Red



Bonarda



Lujan de Cuyo, Mendoza, Argentina



91 Puntos James Suckling
91 Robert Parker
91 Descorchados
90 Tim Atkin



Region – Cuyo

COLONIA LAS LIEBRE (ORGANIC) - CABERNET FRANC



Vinified in concrete or stainless steel, to preserve freshness and varietal expression.

Bright ruby to violet-red color. Notes of red fruits (plum, dark berries) and spices (pepper, white pepper) in some vintages. Grilled or roasted red meats (steak, lamb) — the wine has enough structure for it.



Red



Cabernet Franc



Lujan de Cuyo, Mendoza, Argentina



91 Puntos James Suckling



Region – Cuyo

VISION SUR - MALBEC



Aged 12 months in concrete + 12 months bottle
 Vivid ruby-red. Initially a reductive note (gunpowder-like), then opens to cherry, "jarilla" (native shrub), menthol, anise; further evolves to raspberry, carob, pepper-wort flowers
 Grilled or charcoal-roasted meats



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

JARDIN DE HORMIGAS - MALBEC



Concrete vats without epoxy; native yeasts; 15% whole cluster; maceration 20 days; aged 12 months in concrete.
 Light ruby-red with subtle violet reflections. Initial reductive character (gunpowder, graphite), then cherry/sour cherry fruit, violet florals, native herbs.
 Grilled or roasted red meats (lamb, beef), dishes with herbs or earthy components.



Red



Malbec



Valle de Uco, Mendoza, Argentina

Region – Cuyo

MAR DE CANTO - MALBEC



12 months in concrete, (carmine red with violet reflections). Intense fruit – plums, ripe berries; mineral notes; herbaceous touches; some caramel or light sweetness in some expressions. Grilled red meats, dishes that accentuate the fresh fruit and minerality



Red



Malbec



Valle de Uco, Mendoza, Argentina

MAR DE CANTO - CABERNET SAUVIGNON



12 months in concrete. Likely deep ruby to garnet with good intensity (typical of high-altitude Cabernet in this region). Dark fruit notes (blackberries, cherries), possibly pepper or herbal undertones. Strongly matches with grilled red meats (steak, lamb), hearty stews, mature cheeses.



Red



Cabernet Sauvignon



Valle de Uco, Mendoza, Argentina

Region – Cuyo

MAR DE CANTO – CABERNET FRANC



12 months in raw concrete vats
Intense violet-red with purplish
reflections. Notes of black
cherry, plum and blackberry
grilled or roasted red meats,
mature cheeses, game or hearty
vegetarian dishes with
umami/mineral character.



Red



Cabernet Franc



Valle de Uco, Mendoza, Argentina

Region – Cuyo

PIE DE CANTO - MALBEC



12 months in concrete vat and 12 months in oak barrels. Fresh red fruit (plums, raspberries) and black fruit notes, floral touches (violet) are noted in tasting commentary. grilled red meats (steak, flank), hearty but not overly heavy stews, empanadas, dishes with moderate sauce.



Red



Malbec



Valle de Uco, Mendoza, Argentina

PIE DE CANTO - BLEND



12 months in raw concrete vats. Black fruits (blackberry, cassis, plum), black pepper and subtle herbal notes typical of the variety. Medium to full body, firm yet rounded tannins, good natural acidity and a persistent finish. Grilled meats, pasta with tomato or ragù sauce, roasted vegetables, mushroom dishes, semi-aged cheeses.



Red



Cabernet Sauvignon/Cabernet Franc



Valle de Uco, Mendoza, Argentina

Region – Cuyo

PIE DE CANTO - CHARDONNAY



One part of the wine is aged 12 months in raw concrete vats, and the remainder 12 months in oak barrels.

Golden with bright reflections; hints of deeper yellow/or straw tone.

White meats, grilled fish or fatty fish (salmon, tuna), creamy pasta dishes, mild cheeses, shellfish or seafood with richness — any dish that balances body and freshness.



White



Chardonnay



Valle de Uco, Mendoza, Argentina

Region – Cuyo

SOBRECANTO - BLEND



Described as undergoing concrete vat vinification, followed by 16 months of oak.

Deep ruby to garnet color with ample depth (given concentration and terroir) — though.

Grilled/roasted red meats (steak, lamb), hearty stews, mature cheeses, game dishes — any cuisine that can match its structure and length.



Red



Malbec/Cab. Sauvignon/Cab. Franc



Valle de Uco, Mendoza, Argentina

Region – Cuyo

TERROIR - MALBEC



20 days cold maceration with skins, fermentation with indigenous yeasts; minimum 6 months ageing in stainless steel. Deep ruby red with violet reflections. Grilled red meats (steak, lamb chops), roasted vegetables with some richness, pastas with tomato-based sauces or ragù, semi-mature cheeses.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

TERROIR - CABERNET SAUVIGNON



Cold maceration (5 days), fermentation in stainless steel using indigenous yeasts, then about 6 months rest in tanks before bottling.

Rich deep ruby-red color. Notes of blackcurrant (cassis), plum, blackberry; violet florals; pepper and spice; subtle under-wood/mineral character from terroir.

Grilled or roasted red meats.

Mature cheeses



Red



Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina

Region – Cuyo

TERROIR - ROSE



short maceration between must and skins in stainless steel; fermentation begins at ~16 °C; no heavy oak ageing; designed for freshness.

Soft raspberry fruit evolving into floral notes; red fruit highlights and delicate minerality.

Salads, fresh & light dishes, Sushi, ceviches or seafood



Rose



Malbec/Pinot Noir



Lujan de Cuyo, Mendoza, Argentina

TERROIR - CHARDONNAY



Manual harvest, whole-berry pressing, cold must settling; fermentation with selected/indigenous yeasts; no malolactic (in the Estate Selection version) and ~6 months in stainless steel. Lime, tropical fruits (pineapple/ananas), mineral notes. Grilled or seared white fish (sea bass, hake).



White



Chardonnay



Lujan de Cuyo, Mendoza, Argentina

Region – Cuyo

GRAN RESERVA - MALBEC



100% aged in French oak barrels for 20 months.
Deep red ruby color with violet reflections. Expect complementary notes from long oak ageing: subtle wood, spice, maybe dark fruit compote. Grilled or roasted red meats (steak, rib-eye, lamb). Mature cheeses (hard cheeses with strong character).



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

GRAN RESERVA - CABERNET SAUVIGNON



20–24 months in new French oak barrels, long maceration, manual harvest, pre-fermentation treatment. Intense ruby red, often with violet or purple reflexes.
Grilled or roasted red meats (rib-eye, lamb chops), game, mature/hard cheeses, hearty dishes with some complexity.



Red



Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina

Region – Cuyo

GRAN RESERVA – PINOT NOIR



Manual harvest, destemming,
approx. 18 days maceration,
followed by 12 months ageing in
French oak barrels.

Deep cherry-red color. Elegant
aromas of fresh strawberries
and roses, with hints of spice
and vanilla from barrel ageing.
Lightly grilled or roasted meats
(duck breast, lamb rack)



Red



Pinot Noir



Lujan de Cuyo, Mendoza, Argentina

Region – Cuyo

ICONO - BLEND



Manual harvest; cold pre-fermentation maceration; individual variety vinification; long ageing (~20 months) in French oak barrels, part whole-bunch fermentation.

Deep garnet / red-granite color, with intensity highlighting its concentration.

Grilled or roasted red meats (rib-eye, lamb rack)



Red



Montepulciano/Cab. Sauvignon/Malbec/Petit Syrah



Lujan de Cuyo, Mendoza, Argentina

Region – Cuyo

LA CONTIENDA GUALTALLARY- MALBEC



Manual harvest; 12 months in selected oak barrels. Intense ruby-red with violet reflections. Fresh red fruits (plum, cherry), violet flowers; then some cassis and stone-fruit (peach, apricot) notes. Grilled or roasted red meats (steak, lamb). Dishes with stone fruit or mild spice to echo the wine's fruit/spice profile



Red



Malbec



Valle de Uco, Mendoza, Argentina



94 Puntos Descorchados
92 Vinous
91 James Suckling

LA CONTIENDA SAN RAFAEL - MALBEC



Manual harvest; 12 months in selected oak barrels. Intense ruby-red with violet reflections. Fresh red fruits (plum, cherry). Speciated & balsamic aromas: plum, apricots, fresh herbs like eucalyptus, subtle menthol. Grilled red meats, roasted lamb, dishes with some spice or herbs, charcuterie/cheese with some age.



Red



Malbec



San Rafael, Mendoza, Argentina



92 Puntos James Suckling
92 Descorchados
91 Vinous

Region – Cuyo

LA CONTIENDA - CABERNET FRANC



Manual harvest; aged 12 months in selected oak barrels.
Fresh red fruit (plum, cherry), cassis.
Grilled or roasted red meats (steak, lamb), dishes with stone fruit or spice elements, medium aged cheeses.



Red



Cabernet Franc



Valle de Uco, Mendoza, Argentina


 93 Puntos Descorchados
 92 James Suckling
 91 Vinous

ENTRE GALLOS Y MEDIANOCHE - MALBEC



Manual harvest; 12 months in selected oak barrels. Deep purple-red or inky violet hue, often almost opaque. Dominated by black fruits: plum, blackberry, black cherry. Flavors of ripe plum, blackberry, cocoa, and spice. Perfect with grilled meats, lamb, empanadas, hard cheeses, and dishes with smoky or earthy flavors.



Red



Malbec



Valle de Uco, Mendoza, Argentina



93 Puntos Descorchados

5. WINE PORTFOLIO

Region – Cuyo

CAPITULO I VISTA FLORES – MALBEC



8 months in French oak
Elegant Malbec from a high-quality vineyard site, aiming for varietal clarity, freshness and terroir expression rather than heavy extraction.
Grilled or roasted red meats (steak, lamb)



Red



Malbec



Valle de Uco, Mendoza, Argentina

CAPITULO I CHACAYES – MALBEC



8 months in French oak
Elegant Malbec from a high-quality vineyard site, aiming for varietal clarity, freshness and terroir expression rather than heavy extraction.
Dishes with gentle spice or herbs, allowing fruit and floral notes to come through



Red



Malbec



Valle de Uco, Mendoza, Argentina

5. WINE PORTFOLIO

Region – Cuyo

CAPITULO I VISTA FLORES – CABERNET SAUVIGNON



8 months in French oak.
Expect deep violet to ruby red.
Likely ripe red and dark fruits (plum, black cherry), violet floral note, plus some integrated oak characteristics.
Hearty dishes with rich sauces, mushrooms. Mature cheeses that offer complexity to match the wine's depth.



Red



Cabernet Sauvignon



Valle de Uco, Mendoza, Argentina

CAPITULO I CHACAYES – CABERNET FRANC



8 months in French oak.
Intense color with violet tones; aromas of red fruit and varietal spice; balanced in mouth with round tannins and a persistent finish.
Grilled or roasted red meats (steak, lamb).



Red



Cabernet Franc



Valle de Uco, Mendoza, Argentina

Region – Cuyo

CAPITULO I CHACAYES – PETIT VERDOT



8 months in French oak
 Deep, intense red (possibly violet-tinged). Aromas of dark plums, black cherries, and notes of mint/menthol (in some tasting notes).
 Grilled or roasted red meats (rib-eye, lamb rack) — the structure of Petit Verdot suits hearty fare.



Red



Petit Verdot



Valle de Uco, Mendoza, Argentina

CAPITULO I CHILECITO – TEMPRANILLO



Malolactic fermentation; aged in French oak barrels (3rd use) for 6 months
 Deep violet-red. Fresh red fruits such as currants and plums, subtle herbaceous/floral notes, touches of light toast or roasted character.
 Roasted or grilled meats (lamb, pork), moderately rich dishes.



Red



Tempranillo



Valle de Uco, Mendoza, Argentina



Region – Cuyo

CAPITULO II GRAN VINO – MALBEC



14 months of ageing in French oak barrels (1st & 2nd use). Expect a deep, intense ruby-violet typical of premium high-altitude Malbecs. cherries and strawberry, pepper/spice, toast/smoke. Grilled or roasted red meats (e.g., rib-eye, lamb rack) to match the wine's power and structure.



Red



Malbec



Valle de Uco, Mendoza, Argentina

CAPITULO II GRAN VINO – BLEND



14 months in French oak barrels (1st & 2nd use) indicated for the Capítulo II line. Expect deep ruby to violet tones, typical of premium Malbec/Cabernet Franc. Notes of cherries and red berries. Grilled or roasted red meats (rib-eye, lamb rack). Rich dishes with depth or subtle spice (mushroom ragouts, slow-cooked beef).



Red



Malbec/Cabernet Franc



Valle de Uco, Mendoza, Argentina

Region – Cuyo

PASION 4 –
MALBEC



6 months in barrels of French/American oak. Expect a deep violet/red typical of Malbec from Mendoza. Fruit-forward Malbec, moderate barrel influence, good value, well-suited for immediate enjoyment though could benefit from short ageing. Ideal for pasta with rich tomato or mild meat sauces.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



92 Puntos James Suckling
90 Descorchados
90 Tim Atkin

PASION 4 –
CABERNET SAUVIGNON



6 months in barrels of French/American oak. Expect a deep violet/red typical of Malbec from Mendoza. Fruit-forward Malbec, moderate barrel influence, good value, well-suited for immediate enjoyment though could benefit from short ageing. Ideal for grilled or roasted red meats (steak, lamb)



Red



Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina



92 Puntos James Suckling
90 Descorchados
90 Tim Atkin

Region – Cuyo

PASION 4 – BLEND



6 months in barrels of French/American oak. Expect a deep violet/red typical of Malbec from Mendoza. Fruit-forward Malbec, moderate barrel influence, good value, well-suited for immediate enjoyment though could benefit from short ageing. Ideal for pasta with rich tomato or mild meat sauces.



Red



Cabernet Franc - Petit Verdot



Lujan de Cuyo, Mendoza, Argentina



92 Puntos James Suckling
90 Descorchados
90 Tim Atkin

Region – Cuyo

EXPRESIONES DE TERROIR- MALBEC



A relatively fresh, varietal Malbec emphasizing terroir. Fruit-forward Malbec, moderate barrel influence, good value, well-suited for immediate enjoyment though could benefit from short ageing. Ideal for pasta with rich tomato or mild meat sauces.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



90 Descorchados

Region – Cuyo

JOFFRE E HIJAS GRAN - MALBEC



10 months in French oak barrels.
Deep, concentrated ruby-red with bluish reflections. Mature dark fruits (plum, black cherry), subtle notes of chocolate, vanilla, licorice, maybe hints of red pepper or green pepper, and oak-derived toast.
Grilled or roasted red meats (steak, lamb)



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

93 Puntos Descorchados
92 Tim Atkin

JOFFRE E HIJAS GRAN - CABERNET FRANC



Oak barrels for 9 months.
Red and black fruit (e.g., berries), plus varietal notes of capsicum/pepper and mint.
Grilled or roasted red meats (steak, lamb rack). Dishes with herb/spice accents (so the pepper/mint aspects of the wine complement)



Red



Cabernet Franc



Lujan de Cuyo, Mendoza, Argentina

93 Puntos Descorchados
92 Tim Atkin

Region – Cuyo

BLEND DE SELECCION – BLEND I



Barrel ageing in French and American oak for about 10-12 months.
Rich dark/black fruits (plum, blackberry), possibly red fruits, plus mineral/terroir notes and oak-derived spice/vanilla/tobacco.
Dishes with depth: mushrooms, earthy sauces, mature cheeses



Red



Malbec / Malbec



Lujan de Cuyo, Mendoza, Argentina



92 Puntos Descorchados

BLEND DE SELECCION – BLEND II



Barrel ageing in French and American oak for about 10-12 months.
Rich dark/black fruits (plum, blackberry), possibly red fruits, plus mineral/terroir notes and oak-derived spice/vanilla/tobacco.
Dishes with depth: mushrooms, earthy sauces, mature cheeses



Red



Cabernet Sauvignon / Cabernet Franc



Lujan de Cuyo, Mendoza, Argentina



92 Puntos Descorchados

Region – Cuyo

JOFFRE E HIJAS PREMIUM – MALBEC



14 months barrel ageing in predominantly French oak. Deep, intense ruby-violet tones. Full-bodied, robust yet elegant; well-matured tannins, persistent finish, good structure and concentration. Ideal for grilled or roasted red meats (steak, lamb), dishes with good richness to match the wine's depth.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



94 Puntos Descorchados

JOFFRE E HIJAS PREMIUM – MERLOT



14 months barrel ageing in predominantly French oak. Deep, intense ruby-violet tones. Full-bodied, robust yet elegant; well-matured tannins, persistent finish, good structure and concentration. Ideal for grilled or roasted red meats (steak, lamb), dishes with good richness to match the wine's depth.



Red



Merlot



Lujan de Cuyo, Mendoza, Argentina



94 Puntos Descorchados

Region – Cuyo

JOFFRE E HIJAS PREMIUM – CABERNET SAUVIGNON



14 months barrel ageing in predominantly French oak. Deep, intense ruby-violet tones. Full-bodied, robust yet elegant; well-matured tannins, persistent finish, good structure and concentration. Dishes incorporating mushrooms, truffle, richer sauces or aged cheeses to complement the mature fruit + oak profile.



Red



Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina



94 Puntos Descorchados

Region – Cuyo

FAMILY WINES RJ – MALBEC



Unique and very limited Wine profile. 18 months in oak barrels, with approx. 50% new French oak and 50% second-use French oak. With deep, intense color (ruby/violet hues). Grilled ribeye, lamb chops, short ribs, or slow-braised beef cheeks



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



95 Puntos Descorchados

FAMILY WINES RJ DISTINTO – BLEND



Unique and very limited Wine profile. 18 months in oak barrels, with approx. 50% new French oak and 50% second-use French oak. With deep, intense color (ruby/violet hues). Grilled ribeye, lamb chops, short ribs, or slow-braised beef cheeks



Red



Malbec/Cabernet Sauvignon/Merlot



Lujan de Cuyo, Mendoza, Argentina



95 Puntos Descorchados

Region – Cuyo



1922 –
BLEND

Modern Argentine blend focusing on ripe fruit, balance, and approachability rather than heavy oak ageing. Deep, intense ruby to purple color. Hints of violet, pepper, and sweet spice, sometimes showing subtle oak. Barbecue, stews, pasta with meat sauces, or mushroom risotto.



Red



Syrah / Malbec



Guaymaren, Mendoza, Argentina



1922 –
BONARDA

Modern Argentine blend focusing on ripe fruit, balance, and approachability rather than heavy oak ageing. Deep, intense ruby to purple color. Hints of violet, pepper, and sweet spice, sometimes showing subtle oak. Grilled or roasted red meats (beef, lamb, pork ribs).



Red



Bonarda



Guaymaren, Mendoza, Argentina



Region – Cuyo

1922 –

TORRONTES



Stainless-steel tanks (no heavy oak maturation) to preserve freshness.

Light yellow with greenish-reflections. Very aromatic – citrus fruits (lime, lemon), floral notes (jasmine, white flowers), subtle white pepper/spice.

Light dishes – seafood, white meats, fresh salads, bruschetta, dishes with citrus or herbs.



White



Torrontes



Guaymaren, Mendoza, Argentina

Region – Cuyo



CAVA NEGRA – MALBEC



Aged in stainless steel tanks — emphasizing freshness and fruit expression rather than heavy oak. Deep violet/purple, center almost black in some vintages. Pizza, lasagna, sandwiches with roast beef.



Red



Malbec



Guaymaren, Mendoza, Argentina

CAVA NEGRA – CABERNET SAUVIGNON



Brief maturation; some versions age in cement tanks rather than long barrels. Deep ruby / vivid red and black fruits (cassis, cherry, plum), notes of pepper, subtle spice, and sometimes vanilla/tobacco. Grilled red meats, medium-intensity dishes, pasta with tomato-based sauces, moderately strong cheeses.



Red



Cabernet Sauvignon



Guaymaren, Mendoza, Argentina



Region – Cuyo

CAVA NEGRA – TORRONTES



Aimed at freshness, light; steel tanks / minimal wood contact. Pale straw to yellow-gold color with greenish reflections. Very aromatic, with floral notes (rose petals, jasmine), and stone-fruit or white-fruit aromas (peach, pear). Ideal with seafood, shellfish, ceviche, salads, light white meats, fresh dishes.



White



Torrontes



Guaymaren, Mendoza, Argentina



Screw

Region – Cuyo



BARBERIS RESERVA – MALBEC



Aged 14 months in French oak barrels. Deep ruby, violet-tinged, very intense

Mature red & black fruit (plum, blackberry), floral violet notes, plus secondary/tertiary aromas like vanilla, chocolate.

Grilled or roasted red meats (steak, lamb), richer dishes, matured cheeses, game.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

BARBERIS RESERVA – CABERNET SAUVIGNON



At least 1 year in barrel cited for a listing of this wine. Deep red with violet tones.

Typical varietal cabernet notes — black pepper, green pepper, red fruits, oak-derived complexity in this reserve version.

Pair well with grilled red meats, roasted lamb, strong cheeses.



Red



Cabernet Sauvignon



Lujan de Cuyo, Mendoza, Argentina



Region – Cuyo

BARBERIS RESERVA – CABERNET FRANC



At least 1 year in barrel cited for a listing of this wine. Intense red with purplish tones.

Typical varietal cabernet notes — black pepper, green pepper, red fruits, oak-derived complexity in this reserve version.

Grilled red meats, lamb, hearty stews, mature cheeses.



Red



Cabernet Franc



Lujan de Cuyo, Mendoza, Argentina

Region – Cuyo



TALENTO - MALBEC

14 months in French oak barrels.
Deep purplish-red, darker center.
Ripe black fruits (berries/plums),
violet floral notes,
mocha/spice/vanilla from oak.
Grilled red meats, lamb, game
dishes, hard or aged cheeses.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina



Region – Cuyo

HUMBERTO GRAN RESERVA - MALBEC



14 months in French oak barrels.
Deep ruby/violet. Mature black & red fruits (plum, blackberry), floral violet notes, plus vanilla, chocolate, tobacco and spice from oak.
Ideal with hearty dishes: grilled or roasted red meats (beef, lamb), game, rich stews, mature cheeses.



Red



Malbec



Lujan de Cuyo, Mendoza, Argentina

Region – Cuyo

CALCÁREO – MALBEC



Gentle aging of 12 months in large oak or neutral barrels to add structure without dominating fruit. Vibrant with dark fruit (plum, blackberry) and often floral notes (violets) alongside crushed stone/mineral character. Pairs well with richer dishes like beef tartare, duck with cherries, wild mushroom risotto



Red



Malbec



Valle de Uco, Mendoza, Argentina



93 Puntos Descorchados

CALCÁREO – CABERNET FRANC



Extended aging time from 12 to 16 months in neutral or previously used French oak barrels preserves site character without overpowering fruit. Floral and herbal notes (violet, pepper, thyme), with hints of red and darker berries and subtle earthiness. Grilled lamb with rosemary and mint gremolata and Roasted game birds with herbs



Red



Cabernet Franc



Valle de Uco, Mendoza, Argentina

93 Puntos James Suckling
93 Descorchados

Region – Cuyo

GUALTA – BLEND



Aging 12–18+ months in French oak barrels (usually predominantly used barrels so oak supports but doesn't dominate).
Red and dark fruits (plum, blackberry), violet florals, herbs, and subtle chalky/mineral nuance.
Beef short ribs or flank steak.



Red



Malbec / Cabernet Franc



Valle de Uco, Mendoza, Argentina



95 Puntos James Suckling
95 Descorchados

ALTAMIRA – BLEND



Aged 12-18 months, in oak (often previously used barrels) to add depth and complexity without overwhelming the varietal and terroir character.
Fresh, floral and expressive, with notes of bright red fruit, violet florals and subtle herbal/herbal-spice elements.
Grilled or roasted meats with herb sauces.



Red



Malbec / Cabernet Franc



Valle de Uco, Mendoza, Argentina



96 Puntos Descorchados

Region – Cuyo

CHACAYES - BLEND



Aging 18 months in French oak barrels of varied sized. Oak integration is subtle so terroir shines.

Intense red and dark fruit core (Blackberry, plum), herbal spice, floral lift and subtle earthiness. Char-grilled lamb or beef with herbs



Red



Malbec / Merlot / Cabernet Franc / P.Verdot



Valle de Uco, Mendoza, Argentina



94 Puntos James Suckling
96 Descorchados

SORELLA - CABERNET FRANC



Aged 12-18 in French oak barrels (often second use) for subtle complexity without dominating fruit or terroir.

Herbal and floral (violet, fresh herbs), red and black fruit core (raspberry, black cherry), with elegant spice notes.

Herb-crusted lamb or roast pork. Grilled vegetables and earthy mushroom dishes.



Red



Cabernet Franc



Valle de Uco, Mendoza, Argentina



96 Puntos James Suckling

Region – Cuyo

FRATELLO -
SYRAH



Aged 18 months in largely second-use French oak barrels — oak supports structure without overwhelming fruit.

Complex and expressive — dark fruit (blackberry, plum), spice and pepper, violet floral notes, and earthy/herbal undertones.

Grilled lamb or beef with herbs.

Rich game dishes or smoked meats.



Red



Syrah



Valle de Uco, Mendoza, Argentina



96 Puntos Descorchados



Region – Cuyo

GENITORI GUALTA - BLEND



Aging 20 months in new French oak barrels) — unique to the Genitori line and a key differentiator from the standard SuperUco Gualta blend.

Red & black fruit (plum, blackberry) layered with spice, fine floral hints and subtle earthy/mineral notes. Herb-crusted or grilled lamb.



Red



Malbec / Cabernet Franc



Valle de Uco, Mendoza, Argentina



98 Puntos Descorchados

GENITORI MIO - BLEND



Aging 20 months in new French oak barrels. This extended new oak aging is a hallmark of the Genitori line and helps build complexity, tannin structure and aromatic layers. Rich and layered aromatics of blackcurrant, dark plum, subtle cedar, graphite and spicy oak. Grilled ribeye or tomahawk steak with herb butter.



Red



Cabernet Sauvignon / Malbec



Valle de Uco, Mendoza, Argentina



94 Puntos James Suckling

Region – Cuyo

CHACAYES – BLEND



Aged on lees through two winters in concrete eggs or varied vessels before bottling.

Aromatic and expressive with citrus, orchard fruit and floral notes, plus subtle minerality from the stony soils.

Seafood and shellfish — oysters, grilled prawns, ceviche



White



Sauvignon Blanc / Riesling



Valle de Uco, Mendoza, Argentina

5. WINE PORTFOLIO

Region – Patagonia

MANTRA – PINOT NOIR



Aged in French barrels for 3 to 6 months.
Recommended pairing with smoked cheeses, white meats, mushroom-based sauces, and roast lamb.



Red



Pinot Noir



San Patricio del Chañar, Neuquén, Argentina

MANTRA – MALBEC



Aged in French and American barrels for 3 to 6 months.
Recommended for pairing with lamb in long cooking times, pastas stuffed with meat, semi-hard cheeses, casseroles and more wintery dishes.



Red



Malbec



San Patricio del Chañar, Neuquén, Argentina



5. WINE PORTFOLIO

Region – Patagonia

MANTRA RESERVA –
PINOT NOIR

Aged in French barrels for 12 months. Recommended for pairing with grilled salmon with squid sauce, bruschetta with mushrooms and olive oil, intense soft cheeses (Brie) and nuts.



Red



Pinot Noir



San Patricio del Chañar, Neuquén, Argentina

MANTRA RESERVA –
MALBEC

Aged in French and American barrels for 12 months. Recommended for pairing with lamb casserole, rosemary sauces, pork loin with plums, traditional Argentine sausages and others.



Red



Malbec



San Patricio del Chañar, Neuquén, Argentina



5. WINE PORTFOLIO

Region – Patagonia

REBEL – MALBEC



It presents intense aromas of black fruits, such as plums and blackberries, along with notes of spices and a touch of oak. On the palate, it is a full-bodied wine, with soft tannins and a balanced acidity, which makes it very pleasant and versatile to pair with different dishes, especially roasted meats and cheeses.



Red



Malbec



San Patricio del Chañar, Neuquén, Argentina

REBEL – PINOT NOIR



It offers notes of red fruits, such as cherries and raspberries, along with a subtle hint of spice. Its balanced acidity and soft tannins make it ideal to accompany a variety of dishes, from roasted meats to soft cheeses.



Red



Pinot Noir



San Patricio del Chañar, Neuquén, Argentina



5. WINE PORTFOLIO

Region – Patagonia

MANTRA –
MERLOT



It offers notes of ripe red fruits, such as plums and cherries, along with a subtle hint of spice and a smooth finish. It is ideal to accompany roasted meats or pasta dishes.



Red



Merlot



San Patricio del Chañar, Neuquén, Argentina



5. WINE PORTFOLIO

Region – Patagonia

REBEL –
CHARDONNAY

It offers fruity and floral notes, with a balanced acidity that makes it very pleasant on the palate. It is ideal to accompany seafood, salads or simply enjoy it alone.



White



Chardonnay



San Patricio del Chañar, Neuquén, Argentina





Red Grapes

Malbec

Characteristics: Soft tannins, medium to high acidity, full body.

Aroma/Flavor: Plums, black cherries, blackberries, violets, leather, spices.

Main Regions: Mendoza, Salta, Patagonia.



Cabernet Sauvignon

Characteristics: Firm tannins, high acidity, full body.

Aromas/Flavor: Cassis, green pepper, tobacco, blackcurrant.

Main Regions: Mendoza, San Juan, Salta.

Bonarda/Corbeau

Characteristics: Soft tannins, medium acidity, medium body.

Aromas/Flavor: Red fruits, plums, spices, herbs.

Main Regions: Mendoza, San Juan.



Red Grapes

Syrah

Characteristics: Medium to high tannins, medium acidity, full body.

Aroma/Flavor: Blackberries, blueberries, black pepper, spices

Main Regions: San Juan, Mendoza, Patagonia.



Pinot Noir

Characteristics: Low tannins, high acidity, light to medium body.

Aroma/Flavor: Strawberries, red cherries, raspberries, spices.

Main Regions: Patagonia, Mendoza.



Merlot

Characteristics: Soft tannins, medium acidity, medium to full body.

Aromas/Flavor: Plums, black cherry, chocolate, herbs.

Main Regions: Mendoza, Patagonia.

Red Grapes

Cabernet Franc

Characteristics: Soft to medium tannins and moderate to high acidity

Aroma/Flavor: Red fruits such as raspberries, strawberries and red cherries, herbaceous notes.

Main Regions: Mendoza, Patagonia, Salta.



Montepulciano

Characteristics: Medium to full-bodied red wine. Deep ruby to purple color.

Aroma/Flavor: Black cherry, plum, blackberry. Black pepper, herbs

Main Regions: Originally from Italy, also incorporated in Argentina

White Grapes

Torrontés

Characteristics: High acidity, medium body.

Aroma/Flavor: White flowers, tropical fruits, peach, jasmine.

Main Regions: Salta, La Rioja, Mendoza.



Sauvignon Blanc

Characteristics: High acidity, light to medium body

Aroma/Flavor: Citrus, cut grass, tropical fruits, asparagus.

Main Regions: Mendoza, San Juan, Patagonia.

Chardonnay
Characteristics: Medium to high acidity, medium to full body.
Aroma/Flavor: Green apple, citrus, pineapple, butter, vanilla (if aged in oak).
Main Regions: Mendoza, San Juan, Patagonia.



White Grapes

Semillón

Characteristics: Medium acidity, medium body.

Aroma/Flavor: Apple, pear, honey, beeswax.

Main Region: Mendoza, Patagonia.



Viognier

Characteristics: Medium acidity, medium to full body.

Aroma/Flavor: Apricot, peach, white flowers, honey

Main Regions: San Juan, Mendoza.



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