



ARGENTINA THE GAUCHO CLUB

BY THE WILD GAUCHO

“Argentinean Malbec is the fastest growing varietal by country and overall Malbec dollar sales are up 87% in 2008, according to AC Nielsen (52 weeks ending 5/03/08)”

TORRONTES



SOURCE: Argentina

DESIGNATION:
DO Cafayate

VINTAGE: 2009

GRAPE VARIETAL:
100% Torrontes

HARVEST & WINEMAKING:
The vines are on a sand and clay soil with rounded stones from alluvial deposit. The grapes are harvested late at maximum flavor, then chilled. The juice is refined by cold settling, and then the wine is racked and left to settle naturally.

CHARACTERISTICS:
Bright yellow color with very intense nose of lychees, apricot and violets. Balanced acidity with flavors of lychee fruit and peaches that linger.

SERVING TEMPERATURE:
Chilled (50°F-55°F)

ALCOHOL: 13.1%

RESIDUAL SUGAR: 2.0g/l

ACIDITY: 3.8g/l

UPC: 0-84279-98016-4



MALBEC



SOURCE: Argentina

DESIGNATION:
Mendoza, Argentina

VINTAGE: 2007

GRAPE VARIETAL:
100% Malbec

HARVEST & WINEMAKING:
Mendoza, Argentina is a narrow strip lining the foothills of the Andes from Cafayate Valley north to Patagonia south. The grapes are hand selected from old, single trellised, low-yielding vineyards grown in glacial deposit soil. After harvest, the grapes are cool macerated in order to retain fruit characters and color. 50% of the wine is cool fermented while the remainder stays warm and left on skins for two additional weeks. Gaucho Club Malbec is oak aged for six months prior to bottling.

CHARACTERISTICS:
Gaucho Club Malbec has dense flavors of dark plum and chocolate layered with oak. An elegant, velvety, long finish rounds off this wine.

SERVING TEMPERATURE:
Cellar Temperature (60°F-65°F)

ALCOHOL: 13.7%

RESIDUAL SUGAR: 4.5g/l

ACIDITY: 4.2g/l

UPC: 0-84279-97866-6

