



X Annual Charity Wine Tasting 2017- October 27th, 2017

Wine List

Featured Wine: Don Nicanor-Nieto Senetiner Winery

Malbec: Intense wine with well-defined profile, deep red hue with remarkable shades of purple and blue. The nose has intense aromas of plum and cassis with subtle vanilla notes. The mouth is elegant, fresh, delicate and has medium structure.

Platinum Sponsor: Trinchero Family Estates Winery

Doña Paula Malbec: Intense violet color. In the nose, aromas of black fruit, violets and spices, with some mineral and graphite notes, are perceived. Great balance and freshness in the mouth, with good concentration and structure. Soft tannins and persistent finish.

Doña Paula Black Edition, Red Blend: Intense black-violet color. In the nose, outstanding aromas of plum, spices and red pepper, with delicate notes of mint. In the mouth, a very harmonious and balanced wine, with round tannins and a long finish.

Doña Paula Rosé of Malbec: This wine has a pale pink color. In the nose it has deep berries and violets aromas coming from the early harvest. In the mouth it is a very fresh wine due to its high acidity. It presents a long, balanced and soft finish.

Doña Paula Los Cardos, Sauvignon Blanc: Greenish-yellow color. Very intense aromas of passion fruit, grapefruit, lime and white peach. In the mouth, it is a fresh, balanced, very lively and persistent wine.

Gold Sponsor: Hess Collection, Colome Estate Winery

2013 Colome Estate Malbec: Bright and intense in color with beautiful aromas of blackberries, red fruits and exotic floral notes, this wine delivers aromatics that entice the senses. A full lush entry of ripe and rich black fruit surrounds spiced oak notes and hints of pepper. Fresh acidity supports big, bold tannins and wonderful complexity.

2015 Amalaya Torrontés: Shiny gold very limpid color. Citrus notes of grapefruit and lemon skins dominate the nose. In mouth, delicate and silky yet fresh and crisp with good acidity and a distinctive mineral note.

Gold Sponsor: Rutini Wines

Rutini Colección Malbec 2012: This riveting Malbec melds deep red colors and vibrant hues. Juicy and fruity aromas, that delicately unite, wild berries, tobacco and vanilla. The palate is full, with rich black fruit flavors and a long, lingering finish with well- balanced tannins.



Frederick Wildman and Sons, Bodega El Esteco

2014 Don David Malbec: El Esteco Don David Malbec is the flagship wine from the winery. It is smooth, rich and full bodied with notes of currants and dark chocolate.

Susana Balbo Winery

Crios Cabernet Sauvignon: Dark reddish color with aromas of ripe plums and freshly crushed cherries, framed by light hints of sweet vanilla from the oak. In the mouth, intense flavors of ripe red fruits mingle with red pepper notes typical of Cabernet, leading to a long, juicy finish. Lively and well balanced, this wine offers an amazing fruit quality and complexity on the palate.

Crios Torrontés: Enticing aromas that are strikingly similar to Viognier, with hints of white pear, white flowers and citrus fruit. On the palate, it has a beautiful structure and acidity along with enticing fruit flavors that keep you coming back for another sip. Plenty of body for a wine that shows such delicate aromas and flavors. Fruity, floral and yet still quite dry.

Viña Cobos Winery

Bramare Malbec, Luján de Cuyo: The color is deep red with violet hues. It has an intense spicy aroma of pepper, cloves, cinnamon and other spices, ripe black fruits and hints of roses. The palate is smooth with warm and chewy tannins. It is beautifully balanced with a persistent finish. Determined by its origin, Bramare Appellation wines express the unique characteristics of Valle de Uco and Luján de Cuyo.

Bramare Malbec, Valle de Uco: Deep and intense red with dark violet hues, has a powerful aromatic expression: black and red fruit like plum and blackberry, compliments the spicy notes, elegantly. With good structure in mouth and round tannins, lead to a long and persistent finish. Determined by its origin, Bramare Appellation wines express the unique characteristics of Valle de Uco and Luján de Cuyo.

Carolina Wine Brands USA, Bodega Finca El Origen

Finca El Origen Malbec: Holds an intense purple color, great concentration and a complex aromatic profile dominated by aromas of plums and morello cherries, vanilla, chocolate and toasts, with floral hints of violets. Its natural acidity is well balanced with round tannins, rendering a wine with a distinguished personality and a long finish. We recommend pouring it at 16-18°C (60-64°F), served with meat-based dishes.

Finca El Origen Cabernet: Stands out for its intense ruby color and a fruity aromatic profile where notes of cassis, violets and traces of black pepper, red bell pepper and fresh mint are prominent. The 12 months in barrels provide this wine with tobacco and chocolate aromas. It is an elegant and juicy wine, with soft tannins, good structure and exquisite acidity. We recommend pouring it at 16-18°C (60-64°F), served with meat-based dishes.



Trapiche Winery

Trapiche Oak Cask Malbec: Intense red colored wine with some violet hues. Fruity aromas with notes of plums and cherries. In the mouth is round, with a touch of truffles and vanilla.

Trapiche Oak Cask Cabernet Sauvignon: This dark colored Cabernet displays aromas of plums, berries and a touch of licorice. The presence of blackberry and chocolate with a toasted touch on the mouth make this wine absolutely pleasant

Broquel Cabernet Sauvignon: This Cabernet Sauvignon displays aromas of cherries and cassis, with balsamic and graphite notes and a touch of spice. Balanced and long on the palate

Broquel Malbec: This ruby red colored wine displays a very pleasant bouquet on the nose. Aromas like liqueur mixed with notes of soft smoke, vanilla and chocolate are appreciated. The perception of fruit jam outstands.