



PASSION  
DE LOS  
ANDES

**VIGNES DES ANDES**

*Domaine + Art & Wine - Mendoza, Argentina*



# PASSION DE LOS ANDES

VIGNES DES ANDES

*Domaine + Art & Wine - Mendoza, Argentina*

*The adventure started when a group of friends - mostly from French speaking origin - very passionate about wine and Argentina acquired a beautiful "finca" in the province of Mendoza, to develop an ambitious wine project: Vignes des Andes. The soil in Mendoza generates a fertile energy, radiating under a sign of sun and water that joined at the heart of the cordillera. The altitude, thermal amplitude and the dry climate matures the grapes in a way that gives them a subtle scent and a strength to the wines we are creating,*

*especially great vintages. The choice of our estate was the result of a long and systematic research, after which we finally found the ideal land in the zone of Alto Agrelo, which is one of the most known Protected Designation of Origin. The development of all our wine is done under the supervision of our oenologist Gabriela Celeste. The handmade spirit, high quality and the environment protection are the main objectives, that guides us all along the elaboration process.*

# PRODUCT RANGE





GRAPE VARIETY	Malbec, Petit Verdot, CS
DATE OF PLANTING	2010
DATE OF HARVEST	April, 3 2018
ALCOHOL RATE	15% Vol.
PARCEL	Nº 9, 11, 22, 49
AGING	5 to 10 years

# Corte Gran Collection 2018

## Description

This wine is a blend of the tree red grapes we grow on our estate : 40% Malbec, 30% Petit Verdot y 30% Cabernet Sauvignon. It has been vinified during 24 months in French Oak Barrels.

## Tasting Notes

Very nice color, dark and intense.

the nose is flattering and complex with spicy notes, red fruit, cinnamon and liquorice.

In the mouse, it is very concentrated with soft and persistent tannins.

## Quantity of bottles produced

2.500

## Packaging

SKU:CORGRV18-75cl  
6-cases horizontal.



GRAPE VARIETY	Petit Verdot 100%
DATE OF PLANTING	2010
DATE OF HARVEST	Marc 21, 2019
ALCOHOL RATE	15 % Vol.
PARCEL	N° 23
AGING	2 to 10 years

# Petit Verdot Collection 2019

## Description

A rare and exceptional wine, matured in French oak barrels during 16 months, made 100% of Petit Verdot grapes harvested by hand on our Estate.

## Tasting Notes

This wine present a plum color with purplish-blue tones.

Its nose is elegant with balsamic aromas and red fruit notes.

In the mouth, it is very well structured, with melted and silky tanins that give volume and delicacy. Notes of wild-rose and graphite appear on the final.

Nice persistence in mouth promises a long aging capacity.

## Quantity of Bottles

4.500 bottles

## Conditioning

SKU: PVDTRV19-75cl

Cases x6 - horizontal

# Cabernet Sauvignon Collection 2019



## Description

This wine is a single-grape Cabernet Sauvignon, it has been vinified first in stainless steel tanks and further in French Oak Barrels.

## Tasting Notes

Beautiful bright ruby color, intense.

On the nose, there are aromas of undergrowth, pine, tobacco and white chilli pepper.

In the mouse, very nice structure, with a discreet and balance presence of the oak, that gives a great volume and a persistence with a delicate freshness.

## Quantity of bottles produced

2.000 bottles

## Packaging

SKU:CASTRV19-75cl  
6-cases horizontal.

GRAPE VARIETY	Cabernet Sauvignon
IMPLANTATION YEAR	2013
DATE OF HARVEST	1 April 2019
ALCOHOL	15 % Vol.
LOT	Nº 49 & 50
GUARD	2 to 10 years



## Malbec Collection 2019

### Description

This Malbec 100% has been matured in French oak barrels during 14 months, from grapes harvested by hand on our Estate.

### Tasting Notes

This wine present an intense, dark cherry color.

Its nose is powerful with strawberry mermelade, plum and red fruits tones.

In the mouth, it has a great volume with round tanins that give a nice structure and persistence on the final.

### Quantity of Bottles

20.000 bottles

### Conditioning

SKU: MBCTRV19-75cl

SKU : MBCMRV17 - 150cl

GRAPE VARIETY	Malbec 100%
DATE OF PLANTING	2010
DATE OF HARVEST	March, 30, 2019
ALCOHOL RATE	15,40 % Vol.
PARCEL	N° 9, 11 & 22
AGING	2 to 7 years



# Malbec Clasico 2020

## Description

This Malbec 100% has been matured in stainless steel tanks during 9 months, from grapes harvested by hand on our Estate.

## Tasting Note

This wine presents an intense cherry color with violet reflects.

Nose is elegant and delicate, miwing red fruit and spices.

Palate shows remarkable freshness.

Bright cranberry loaded finish of vanilla and herb, persistent and enjoyable.

**Quantity of bottles**  
20.000

## Packaging

SKU: MBCTTK20  
6-case horizontal.

GRAPE VARIETY	Malbec 100%
DATE OF PLANTING	2010
DATE OF HARVEST	25 March 2020
ALCOHOL RATE	14,50 % Vol.
PARCEL	N° 9, 11 & 22
AGING	2 à 5 Years



UVAS	Malbec
PLANTACIÓN	2010
COSECHA	15 de marzo 2020
CONCENTRACIÓN	14,4 % Vol.
LOTES	Nº 9, 11 y 22
CAP. DE GUARDA	5 a 10 años

## Petit Verdot Clasico 2020

### Description

This Malbec 100% has been matured in stainless steel tanks during 9 months, from grapes harvested by hand on our Estate.

### Tasting notes

This wine presents an intense red cherry color with brilliant reflects.

On the nose we find marked aromas of mint, eucalyptus aromas of mint, eucalyptus and a subtle hint of aniseed.

The palate is powerful, balanced and long finish.

### Quantity of Bottles

6.000

### Packaging

SKU : PVDTTK20 – 75cl  
6 cases horizontal

# Cabernet Sauvignon 2020



GRAPE VARIETY	Cabernet Sauvignon
DATE OF PLANTING	2013
DATE OF HARVEST	17 de abril de 2020
ALCOHOL RATE	15 % Vol.
PARCEL	N° 49 & 50
AGING	2 a 10 años

## Description

This wine is a single-grape Cabernet Sauvignon, it has been vinified in stainless steel tanks during 12 months.

## Tasting Notes

Its ruby color is very intense.

On the nose, it develops spicy and candied fruit notes, as well as honeysuckle.

In the mouth, its entry is frank and sweet, with presence of balanced tannins.

Final shows a great volume and persistence

## Quantity of bottles produced

10.000

## Packaging

SKU : CASTTK20- 75cl  
6-cases, horizontal

# Corte Clasico 2019



GRAPE VARIETY	Malbec & Petit Verdot
DATE OF PLANTING	2010
DATE OF HARVEST	March 23, 2019
ALCOHOL RATE	14,50 % Vol.
PARCEL	Nº 9, 11, 22 & 23
AGING	2 to 4 years

## Description

This wine is a blend made of 50% Malbec and 50% Petit Verdot, which has been matured in stainless steel tanks during 9 months, from grapes harvested by hand on our Estate.

## Tasting Notes

This wine present a cherry color with purplish-blue tones.

Its nose is delicate and complex with flowers, cinnamon and red fruits aromas.

In the mouth, it has a great volume with silky tannins. Notes of white chocolate appear on the final.

## Quantity of Bottles

8.000 bottles

## Conditioning

SKU: CORTTK19-75cl  
Cases x6 - horizontal

# Rosado de Malbec 2022



GRAPE VARIETY	Malbec 100%
DATE OF PLANTING	2010
DATE OF HARVEST	March 20, 2022
ALCOHOL RATE	13,90 % Vol.
PARCEL	N° 9, 11 & 22
AGING	2 to 4 years

## Description

Our Rosé wine is made of Malbec grapes, coming from the very same batches of our Malbec Reserva red wines. It has fermented in stainless steel tanks during 6 months.

## Tasting Notes

This wine present an intense copper color. Its nose has flower and ripe red fruit aromas. In the mouth, it is well balanced with a nice volume and a persistent final.

## Quantity of Bottles

5.000 bottles

## Conditioning

SKU: ROSTTK122-75cl  
Cases x6 - horizontal

# Sauvignon Blanc 2022



GRAPE VARIETY	Sauvignon Blanc
DATE OF PLANTING	2010
DATE OF HARVEST	February 20, 2022
ALCOHOL RATE	13,50 % Vol.
PARCEL	N° 25 & 27
AGING	1 to 3 years

## Description

Our wine has been vinified from the grapes of Sauvignon Blanc harvested by hand on our Estate. It has fermented in stainless steel tanks during 6 months.

## Tasting Notes

This wine present a yellow-green color with silver tones.

Its nose has herbs and white fruits, and after a while citric aromas.

In the mouth, it is fresh and perfumed with a great volume and good balance of acidity. Elegant on the final.

## Quantity of Bottles

15.000 bottles

## Conditioning

SKU: SAUBTK21-75cl

Cases x6 - vertical



# Olive Oil Virgin Extra

## Description

Our olive oil is made of several varieties of olives ( arbequina, picual, arauco) and is obtained from a first pressure in cold conditions.

This oil is elaborated in small stainless steel tanks, especially designed to favour its natural decantation.

## Tasting notes

Our olive oil has an intense gold colour.

It is fresh with herbaceous notes and a nice balance between fruit and bitterness.

Its organoleptic qualities are exceptional with a very low level of acidity ( $< 0,3$ ) as well as its peroxide ( $< 10$ ).

## Quantity of bottles

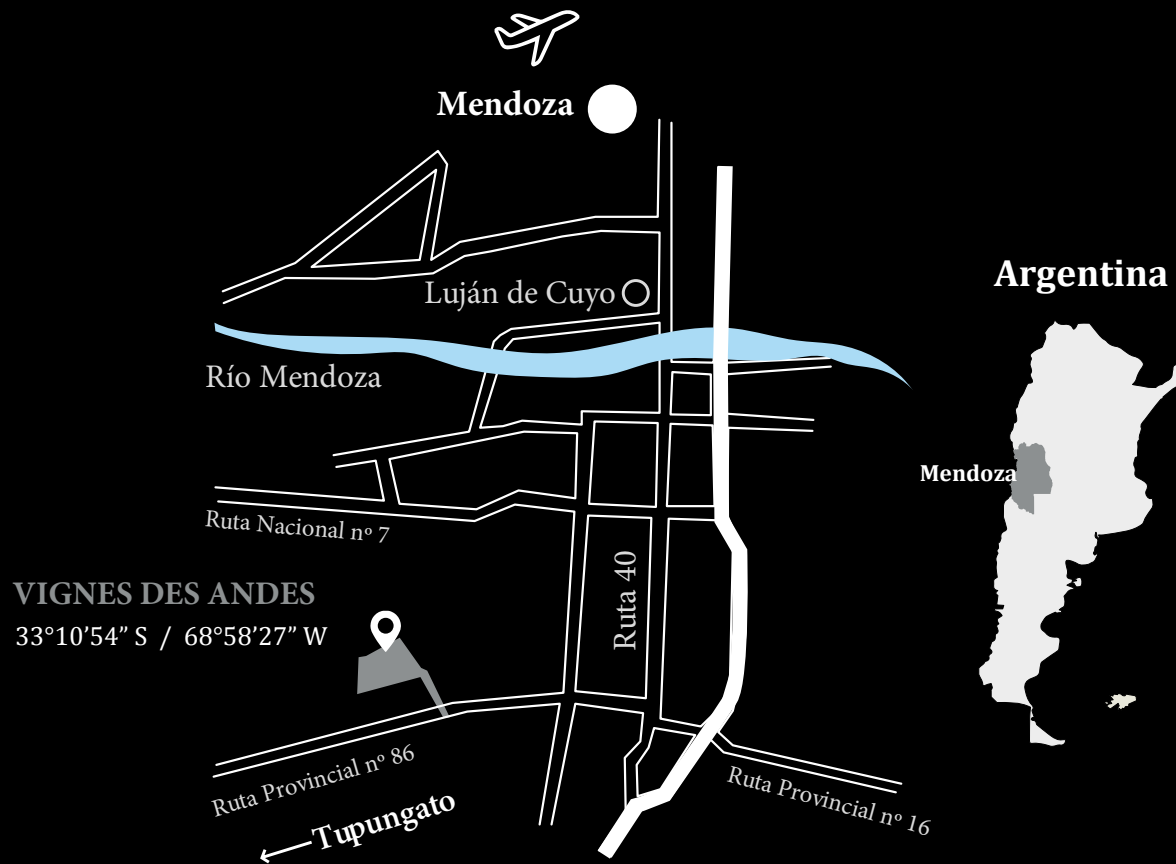
6.000 bottles

## Conditioning

Reference : HODODA23-50cl





6-bottle Cases - Vertical

CONTENT	Analysis as per Coit20 method
	Proteins 0 gr:
	Sugar 0 gr:
	Lipids 100 gr:
	Saturated 13 gr:
	Monounsaturated 79 gr:
	Polyunsaturated 8 gr:
	Salt 0 gr:
	Oleic acid $< 0.3$ g
EXPIRY DATE	2 years



  
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