



•Vintage 2015

* Meaning: Yauquen means "to share", in this case to share a drink. For the Mapuches the Yauquen was the ritual in which they share with the Gods the fruits of the Land.

•Production 11.000 bottles

•Vineyard

The berries come from a vineyard located in Salta. The production system is pergola with a yield per ha of 14.000 kg. The grapes were harvested in mid april.

•Altitude

1700 m.a.s.l.

•Soil

Sandy to sandy loam with stones in depth

•Technical information

Alc.: 14,10°

Total acidity: 6,90 gr/l

Res. sugar: 1,98 gr/l

Dry extract: 23,5 gr/l

ph:3,23

•Winemaking

Picked in 18 Kg. plastic buckets. Neumatic pressing of the whole bunch. Decanting of the grape juice at 10° C for 24hs.

Fermentation: After the inoculation of selected yeasts in the tanks, fermentation takes place between 15° and 17°C. It lasts between 10 to 15 days.

There is no malolactic fermentation done to the wine. It is clarified and then bottled. Stays in bottle 2 months before it is released.

•Ageing

This wine was not aged in barrils

•Tasting notes

Gold-yellow, with green hues. expressive and generous in aromas, floral notes that remind of jasmine blossom, mixed with citrus and herbal notes.

Fresh, soft and fruity. Acidity well balanced by the sweet aromatic notes, leaving a persistent fresh and fruity feeling.

•Pairing

Sushi, thai food, aperitive during summer time.

•Ageing potential:
3 years





•Vintage 2014

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•Production 142.500 bottles

•Vineyard

70% of the grapes come from vineyards located in Lujan de Cuyo, with an average yield of 11 tons per hectare. Harvested from last week of march to mid of April. The other 30% come from vineyards in Uco Valley, with an average yield of 12 tons per hectare. Harvested last week of march first of april.

•Altitude

Luján de Cuyo: 950 m.a.s.l.;
Valle de Uco: 1.100 m.a.s.l

•Soil

Agrelo: Deep silty soil, and rocky in depth, with good drainage.
Uco Valley: Sandy loam, rocky with very good drenage and very poor in organic matter.

•Technical information

Alc: 13,8°
Sugar residual: 2,26 gr/l
Acidity: 5,55 gr/l
Dry extract: 29,6 gr/l
Ph: 3,57

•Winemaking

Reception at the winery. Pre fermentative maceration done at 8° C for 5 days with 1 pigeage a day.

Fermentation: After the inoculation of selected yeasts, fermentation is conducted under a controlled temperature of 26°C in stainless steel vats. Fermentation process lasts, on average, 8 days. During the first 4 days, 4 daily remontages are completed.

Maceration: 12 days in total .
Malolactic fermentation is conducted in stainless steel vats.

•Tasting notes

Brilliant red with violet hues. Aromas of intense red fruits as cherry and strawberry combined with spicy notes.
In the mouth is juicy, fresh and rounded. It has a an excelent balance between acidity, silky tannins and persistance.

•Pairing

Grilled red meat cuts, pasta with to mato based sauces, empanadas and rissotto dishes.





•Vintage 2014

..... * Meaning: "The house of the young girl" after a local legend of the old tribes that inhabited the area.

•Production 220 000 bottles

•Vineyard

55% of the grapes come from a vineyard planted in 1992 in Uco Valley. The trellis system is vertical shot positioning and the average yield is 9000 kg per hectare. These grapes were harvested on the third week of April.

45% of the grapes come from Agrelo, Luján de Cuyo. The vineyards were planted in 1994. The trellis system is vertical shot positioning and the average yield is 9500 kg per hectare. The harvest took place on the first week of April.

•Altitude

Uco Valley: 3600 feet above sea level
Agrelo: 3115 feet above sea level

•Soil

Uco Valley: Sandy loam to sandy, rocky, poor in organic matter, with very good drainage.

Agrelo: Deep, silt loam, rocky in depth, with good drainage.

•Technical information

Alc: 13.9°

Total acidity: 5.10 g/l

Residual sugar: 2.52 g/l

pH: 3.61

Dry matter: 28.6 g/l

•Winemaking

A prefermentative maceration at 8°C takes place for 5 days. During this period 2 daily piégeages are carried out.

Fermentation: Once cold maceration has ended, selected yeasts are added to start alcoholic fermentation, which is conducted at a temperature of 28°C and last approximately 10 days. Total maceration time is 21 days. The wine is over-pumped 4 to 6 times a day during the first 4 days of fermentation for the extraction of the grape skins. Two délestages are also carried out in this period. Finally the wine is devatted and malolactic fermentation takes place on the tanks before oak aging.

•Oak Aging

12 months in 80% French Oak and 20% American Oak, both 2nd and 3rd use.

•Tasting Notes

Intense ruby red with violet hues. On the nose we find jammy red fruit, especially plums, combined with hints of herbs and spices that provide freshness to the wine. The oak aging imparts subtle hints of caramel and vanilla.

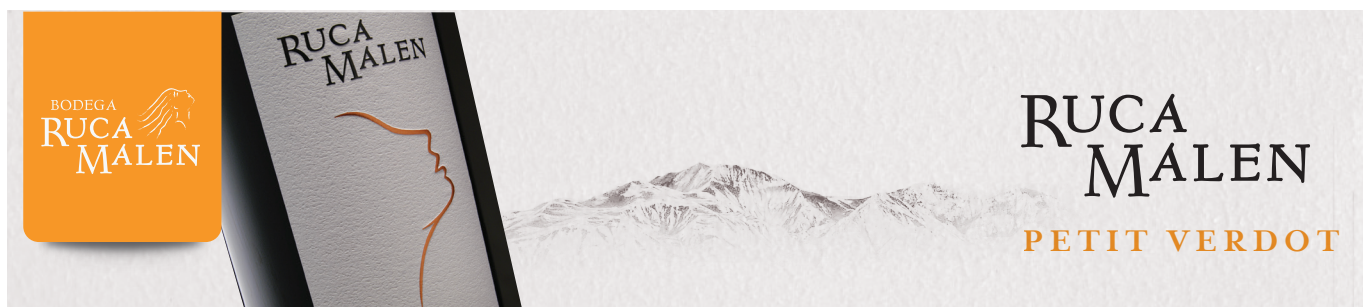
Concentrated and powerful on the palate, juicy, with a refreshing elegant acidity. Great structure and prolonged finish.

•Pair with

Roast meat, spicy lamb, empanadas, risotto.

•Bottle Aging Potential 7 years





•Vintage 2013

..... * Meaning: "The house of the young girl" after a local legend of the old tribes that inhabited the area.

•Production

28.131 Bottles

•Vineyard

Located in Agrelo, Lujan de Cuyo. Planted in 2000 with an average yield of 10 tons per hectare. Drip Irrigated. Picked 3rd week of April.

•Altitude

Agrelo 1.000 m.a.s.l.

•Soil

Deep silty soil, and rocky in depth, with good drainage

•Technical information

Alc: 14,10 gr/l

Sugar residual: 2,45 gr/l

Total acidity : 5,02

Dry extract: 30,8 gr/l

Ph: 3,73

•Winemaking

Pre fermentative maceration done at 8° C for 5 days with 1 pigeage a day.

Fermentation: After the inoculation of selected yeasts, fermentation lasts 8 to 10 days between 26°C and 28°C at controlled temperature in stainless steel tanks.

Maceration: 28 days in contact with the skins. 4 manual pigeages a day during the first 4 days of fermentation combined with 2 destagings done in those 4 days. Malolactic fermentation: in stainless steel tanks before going into the oak barrels.

•Ageing

12 months, 80% of the wine was in contact with French oak and the other 20% with American oak. (1st, 2nd and 3rd use)

•Tasting Notes

Deep ruby red. Complex and intense aromas that remind us of red fruits as plump and blackberries, mixed with spicy and earthy notes. Its time in oak barrels adds complexity, highlighting vanilla notes. Strong, structured and powerful taste. Great typicity, persistent and rounded wine.

•Pairing:

Red meats, preferentially hunting meats. Dry and semi-dry cheeses, seasoned, with pepper and herbs.

•Ageing Potential

7 years



•Vintage 2011

**The story: Years ago, Don Raúl de La Mota, father of the Argentinean wine-making, created a blend in our winery... This blend was called Kinien de Don Raúl. Nowadays, we share the same passion for the creation of this blend, and this is the reason for us to continue naming our icon wine, Kinien de Don Raúl. It is our homage to the winemaker that took Argentinean wines to the level of excellence they have today.*

•Production

8.012 bottles.

•Vineyard

64% Malbec: Uco Valley (Vista Flores)
5 tons/ha. Harvested 2nd week of April.
11% Cabernet Sauvignon: Uco Valley
(Vista Flores) 7 tons/ha. Harvested
2nd week of April.
15% Petit Verdot: Luján de Cuyo (Agregado)
8 tons/ha. Harvested 4th week of April.
11% Syrah: Luján de Cuyo (Anchicorán), 7
tons/ha. Harvested last week of March.

•Altitude

Uco Valley 1.100 m.a.s.l.
Luján de Cuyo 1.000 m.a.s.l.

•Soil

Uco Valley: Sandy loam, rocky with very
good drainage and very poor in organic
matter.
Luján: Deep silty soil, and rocky in depth,
with good drainage.

•Technical information

Alc: 14,6°
Total acidity: 5,92 gr/l
Ph: 3,65
Sugar residual: 2,96 gr/l
Dry extract: 34,08 gr/l

•Winemaking

Reception at the winery with a double
selection table for bunches and berries.
Pre fermentative maceration done at 8° C
in small stainless steel tanks for 5 days
with 1 pigeage a day.
Fermentation: After the inoculation of
selected yeasts, fermentation lasts 8 to
10 days at 28°C of controlled temperature

in very small stainless steel tanks.

Maceration: 28 days in contact with the
skins. 5 manual pigeages a day during the
first 4 days of fermentation combined with 2
delestages done in those days. Malolactic
fermentation: in the oak barrels.

•Ageing

Each component of the blend spends
12 months in new oak barrels. Then the
assemblage is done and the new blend
spends another 6 months in wood.

Complete aging takes 18 months in oak
barrels, which are 90% French and 10%
American oak.

•Blend

A selection by tasting goes on, where the very
best barrels are taken into the final blend.

•Tasting notes

Intense, ruby red. Aromas that highlight
spicy notes like pepper, mint, cinnamon
and licorice. In terms of fruitiness, we can
identify plumps and blackberries,
provided by the varieties that compose it.
The oak barrels contribute with aromas
like vanilla, caramel and chocolate, in a
perfect harmony with the fruits
described.

Great complexity in taste, mature and
sweet tannins with a pleasant acidity.
Balanced, powerful and elegant

•Pairing:

Red meat and pasta

•Ageing potential

12 years





* Meaning: "The house of the young girl" after a local legend of the old tribes that inhabited the area.

• **Production** 30.000 bottles

• **Varietal composition and vineyard**

75% Pinot Noir - 25% Chardonnay. Pinot Noir and Chardonnay comes from Tupungato, Uco Valley. The vineyards were planted in 1998. They are conducted in vertical trellis system. The yields were: 12 tons per hectare for Chardonnay and 10 tons per hectare for Pinot Noir. The grapes were harvested the 2nd week of February.

• **Altitude**

1.200 m.a.s.l.

• **Soil**

Sandy loam, rocky in depth with very good drainage.

• **Technical information**

Alc: 13,3°

Total acidity: 6,90 gr/l

Ph: 3

Sugar residual: 5 gr/l

• **Winemaking**

The grapes are harvested by hand and transported to the winery in small 20 kg cases. The juice is obtained by pressing

the whole bunch in pneumatic presses. Then the grape juice is settled in stainless steel tanks at 10°C during 24 hours.

Once the must is clean, it is transferred to other tank where it begins the alcoholic fermentation after the addition of selected yeasts. The alcoholic fermentation is conducted at 15°C and it lasts between 10 to 12 days. Second Fermentation or "Prise de mousse": Made by the Traditional Method or Champenoise Method.

• **Ageing**

12 months in contact with yeasts. Then at least 6 months after with cork before the going into the market.

• **Tasting notes**

Fresh and elegant. Full of citric and white flowers notes. Some toast almonds and fresh bread aromas shows up adding complexity. Creamy and fresh in the mouth with a long and fruity aftertaste.

• **Pairing**

Aperitifs, sea food and sushi.

• **Ageing potential**

5 years

