



LAGUNA ALTA

CHARDONNAY 2025

Our family has its roots in the wine industry, with more than 80 years of experience. Our grapes come from different soils, climates and regions of Mendoza. They all grow in cold winters and dry, hot summers with cool nights, in rich soils irrigated by meltwater from the andes mountains. All this makes it possible to obtain excellent quality, both in young and aged wines.

VARIETY

Chardonnay 100%

HARVEST YEAR

2025

WINEMAKING

Pressing of destemmed clusters, followed by cold clarification and clarification by flotation. Fermentation in concrete and stainless steel tanks using selected yeasts. Controlled temperature at 15 degrees Celsius. Without Malolactic Fermentation. Without oak aging. Aged on its lees for 3 months before being divided.

ORIGIN

Eastern region of Mendoza (San Martín, Rivadavia, Santa Rosa), Maipú, Luján de Cuyo.

TASTING NOTES

At first glance it has a pale greenish yellow color, in aromas it is reminiscent of white tropical fruits, pineapple, apples and white flowers. On the palate it has a sweet impact, refreshed by the acidity, with a light body, and a long finish.

ALCOHOL

13,5%

PAIRING

An ideal companion to light pastas, white meats, cheese boards, soft fish.

TEMPERATURE

Serving temperature: 8° - 10° C.



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MALBEC 2025

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VARIETY

Malbec 100%

HARVEST YEAR

2025

WINEMAKING

Selected grapes fermented at a controlled temperature.

ORIGIN

Eastern region of Mendoza (San Martín, Rivadavia, Santa Rosa), Maipú, Luján de Cuyo.

TASTING NOTES

Color: Intense and bright violet red. Aroma: Deep and complex of red fruits, where plum, cherry and raisins stand out. Palate: Sweet and very balanced tannins, interesting red fruits where the plum stands out.

ALCOHOL

13.0%

PAIRING

An ideal companion to grilled meat, pasta, risotto and cheese.

TEMPERATURE

Serving temperature: 16° - 18° C.



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MERLOT 2025

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VARIETY

Merlot 100%

HARVEST YEAR

2025

WINEMAKING

Selected grapes fermented at a controlled temperature.

ORIGIN

Eastern region of Mendoza (San Martín, Rivadavia, Santa Rosa), Maipú, Luján de Cuyo.

TASTING NOTES

Color: Deep red with bright violet tones. Aroma: Reminiscent of spices with a useful note of pepper and black berries such as blackberry, cassis and raspberry. Palate: Unctuous body with silky tannins and good acidity on the palate.

ALCOHOL

13.0%

PAIRING

To enjoy with red meats and pasta.

TEMPERATURE

Serving temperature: 16° - 18° C.



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SAUVIGNON BLANC 2025

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VARIETY

Sauvignon Blanc 100%

HARVEST YEAR

2025

WINEMAKING

Prefermentative skin maceration in stainless steel tanks for 72 hours. Static bursting of musts. Alcoholic fermentation with selected yeasts at a low temperature, between 12 and 14 degrees, in stainless steel tanks. No malolactic fermentation. Conservation on its lees or fermentation lees for 3 months.

ORIGIN

70% Valle de Uco/ 30% Luján de Cuyo - Barrancas

TASTING NOTES

Color: yellow with greenish glitters. Aroma: It unfolds intense aromas that are reminiscent of pink grapefruit, fresh herbs, tropical fruit, and rue notes. Palate: Fresh, elegant with good acidity that gives it a long and persistent finish.

ALCOHOL

12.0%

PAIRING

An ideal aperitif or companion to seafood, sushi, white meat and pasta.

TEMPERATURE

Serving temperature: 6° - 8° C.



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TORRONTÉS 2025

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VARIETY

Torrontés 100%

HARVEST YEAR

2025

WINEMAKING

Selected grapes with fermentation at a controlled temperature.

ORIGIN

100% East Zone

TASTING NOTES

Color: Yellow with greenish glitters.

Aroma: Intense floral aroma (roses and jasmine) and fruit aromas (grape and white peach).

Mouth: Fresh, young, and complexly fruity.

Great potential.

ALCOHOL

13.5%

PAIRING

It is an ideal aperitif and an ideal match for seafood, poultry, and all kinds of cheese.

TEMPERATURE

Serving temperature: 6° - 8° C.