

PERPETUO



wines

WINERIES SELECTION

Our wines are composed by a strict selection of Wineries located in Uco Valley, Mendoza, Argentina, which is considered world-wide a prime grape-growing region due to its natural qualities.

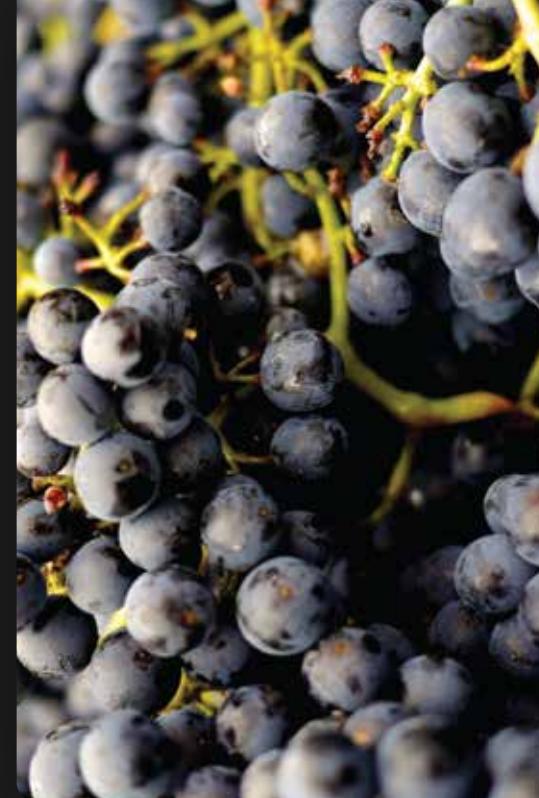
It lies 1,050 to 1,500 meters (3,400 to 4,900 feet) above sea level. The temperature may drop about 25° C (77° F) at night time and it offers an assortment of micro climates that allow the planting of different varieties - each with the specific conditions necessary to develop and reveal their essence. Our wineries selection produce one grapes that give our wines a sense of origin and elegance.

The drip irrigation installed uses water from the snow melt of the Andes, thus contributing natural nutrients and minerals to the soil and, ultimately, to the wines.

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This wine was born to awake the senses. It was created to stimulate the imagination, the artistic interpretation and to let us enjoy the pleasure of an elegant wine that faithfully represents its terroir, inviting us to experience uniques and perpetual moments.

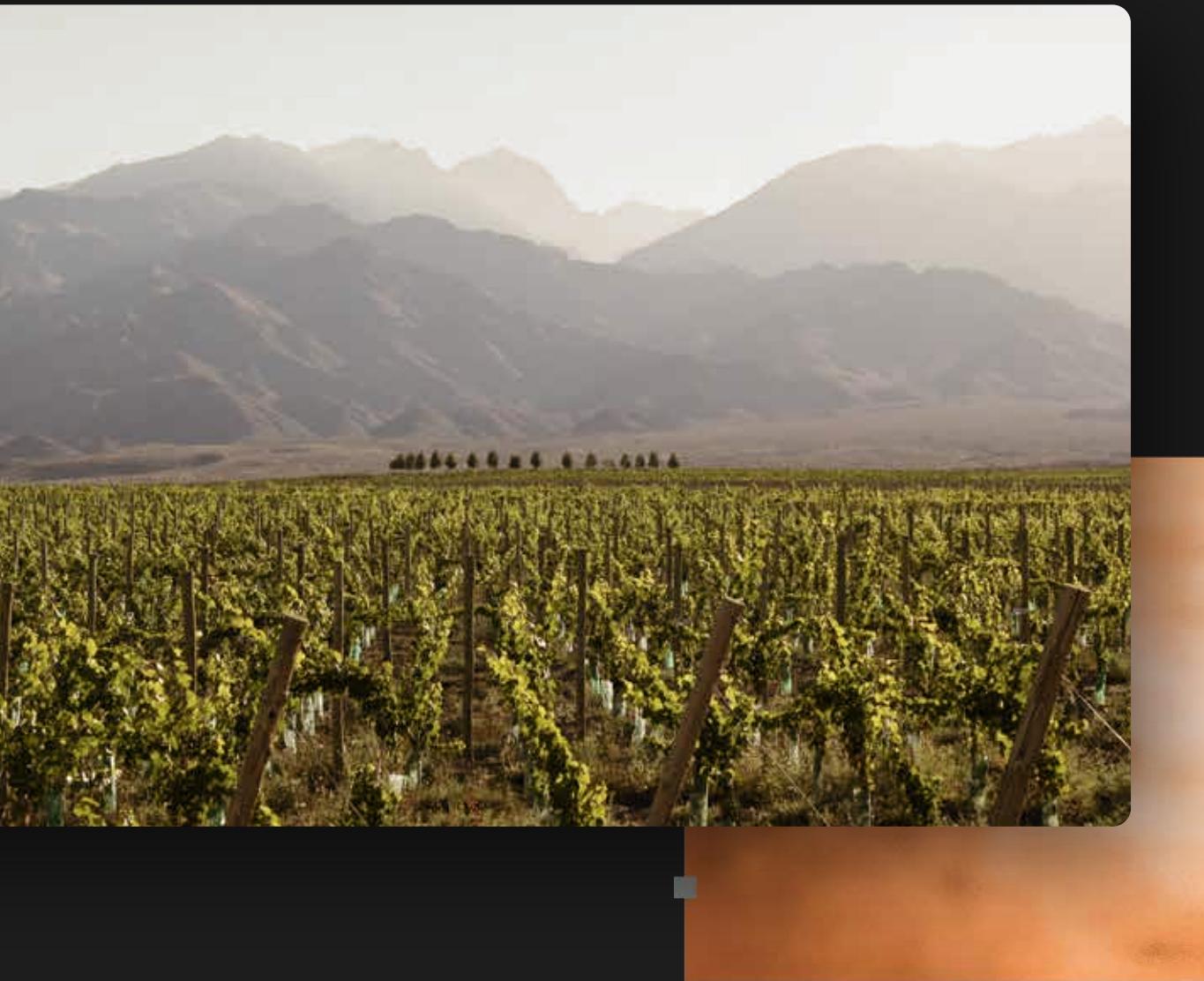
Under strict quality controls, Perpetuo Wines takes care of each detail all along the elaboration process, from the vineyard to bottling.



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**Perfect
synergy between the
best of the Argentine
terroir, its wines, its
prestigious
winemakers, and its
best wineries.**
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PREMIUM WINERIES



One of the wineries selected is placed at 3.445 feet above sea level, and consists in a 247 acres vineyard -2.227 plants per acre- where the wine cellar rests on a bed of stones from glacial origin, with optimum conditions for its vines. Soil is limestone from alluvial origin with gravel in the subsoil, originating from a very rocky soil. Climate is continental, with rare precipitations -200 mm per year-.

Irrigation is by drip automated system. Infinitely starry cool nights, and days filled with sunshine, support the maturity of the grapes, which are then manually harvested.

Grapes are manually selected and the process by gravity prevents the grains from suffering extreme pressures, leading the wines to develop in extraordinary conditions.

PREMIUM WINERIES

Other winery consists in three vineyards also located in the prestigious Uco Valley. The drip irrigation installed uses water from the snow melt of the Andes, thus contributing natural nutrients and minerals to the soil and, ultimately, to the wines.

His winery boasts the latest technology in the production of wines of the highest quality: small-capacity stainless steel tanks and cement deposits, each with independent temperature controls, enable a specific and detailed monitoring of each one of our wines. Ageing takes place in barrels of French and American oak.

Careful vineyard management and extensive green harvesting are applied, seeking to produce enough grapes per vine only for one or two bottles. The reduced number of grapes benefit from the concentration of tannins and vitality of the vines until the indicated time for the harvest.

The winery also has equipment which receives, sorts and selects the incoming grapes and subsequently

bottles, labels and also packs the wine for shipment, thus allowing us to control quality at each stage of the wine making process.

It has obtained ISO 22.000 certification for its production process, confirming our objective of delivering premium wines which reflect exactly what nature offers.

TECHNICAL DATA

Crushing Capacity:
15.000 k/h. (16.5 tons/h)

Tank Storage:
1.6 million liters.

Ageing Capacity:
500 French and American oak barrels of 225 and 500 liter capacity.

Bottling Capacity:
2.500 bottles per hour.

Bottle Storage Capacity:
600.000





CABERNET FRANC

Noble but lively.

A bright and intense deep red color is observed. The nose is very expressive with notes of ripe fruit and well marked pepper and licorice spice. The palate offers very soft and elegant tannins with a sweet final.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: Some aging in oak. Then 6 months resting in bottle under controlled light, humidity and temperature.



MALBEC

Young and arrogant.

Intense purplish red color. Spiced, reminiscent of fresh cherry with a subtle touch of oak. Young and very fruity with balanced acidity.

Ideal wine to accompany seasoned poultry, veal or fish, red meat and food with creamy and dairy sauces. Excellent with chocolate.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: 30% aged in oak, 70% unoaked.





RED BLEND

Casual and opulent.

In view it presents a deep and intense red color. The nose offers an elegant and aromatic complexity, with intense aromas of fresh fruit and vanilla. Oak is present and well integrated. The palate has a delicate attack, very present tannins that give the wine a good body and structure. The final is persistent.

Blend: Merlot, Petit Verdot, Syrah, Cabernet Sauvignon, Cabernet Franc.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: 12 months in French oak barrels of first and second use. Then 6 months resting in bottle under controlled light, humidity and temperature.



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There's a connection beyond time and distance; a bond that brings us closer to the people we care about, even though they belong to our past. Feelings that don't know about time, feelings that come back untouched when we run into them.



RESERVA MALBEC

Sophisticated, aged and daring.

Harvested at the peak of maturity and a prolonged maceration of the wine on its skins after ferment, give this wine a deep concentration and blackberry fruit flavor with a touch of spiciness. Its ripe tannins and intensive fruit flavors let you enjoy and taste the wine for some time.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: 12 months in new French and American oak barrels.



RESERVA CABERNET FRANC

Wise and elegant.

In view we appreciate an intense and bright red color. The nose offers green bell pepper and red fruits aromas, well balanced with oak. In the mouth, it has a soft entry, is structured and balanced with mature tannins, and presents a good volume.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: 12 months in French oak barrels of first and second use. Then 8 months resting in bottle under controlled light, humidity and temperature.



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Perpetuo is there, still, waiting
patiently, alive.

RED BLEND

Refined and gentle.

Deep-red color with violet tones. The nose offers green bell pepper and red fruits aromas, well balanced with oak. In the mouth, it has a soft entry, is structured and balanced with mature tannins, presents a good volume and long and persistent finish.

Excellent wine to accompany all varieties of cheese. It also goes well with red meats, pasta and spicy rice with pepper and curry. Ideal for chocolate, dry fruits and dairy desserts.

Blend: Malbec, Cabernet Franc, Cabernet Sauvignon y Petit Verdot.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: 12 months in French oak barrels of first and second use. Then 8 months resting in bottle under controlled light, humidity and temperature.





GRAN RESERVA MALBEC

Balanced and distinguished.

Perfect varietal typicity. Great balance between fruit and oak. Deep purplish-red color. Spicy aromas. Black pepper, mint and cherries. Powerful structure and amplitude in the mouth. Highly complex, smooth and elegant finish.

Excellent wine to accompany all varieties of cheese. Ideal with grilled and smoked meat. Excellent companion of chocolate and dairy desserts.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: 18 months in new French oak barrels.



GRAN RESERVA RED BLEND

Creative and wild.

Great balance between fruit and oak. Deep purplish-red color. Complexity of aromas, recalling of mint and pepper, combined with red fruits, such as raspberries, typical from Uco Valley region. Great concentration, sweet tannins and long and persistent finish.

Excellent wine to accompany all varieties of cheese. It also goes well with red meats, pasta and spicy rice with pepper and curry. Ideal for chocolate, dry fruits and dairy desserts.

Blend: Malbec, Cabernet Franc, Syrah, Cabernet Sauvignon y Petit Verdot.

Vineyard Location: Uco Valley.

Height of the vineyard: 1.050 mts. above sea level.

Aging: 18 months in new French oak barrels (90%) and American oak (10%).

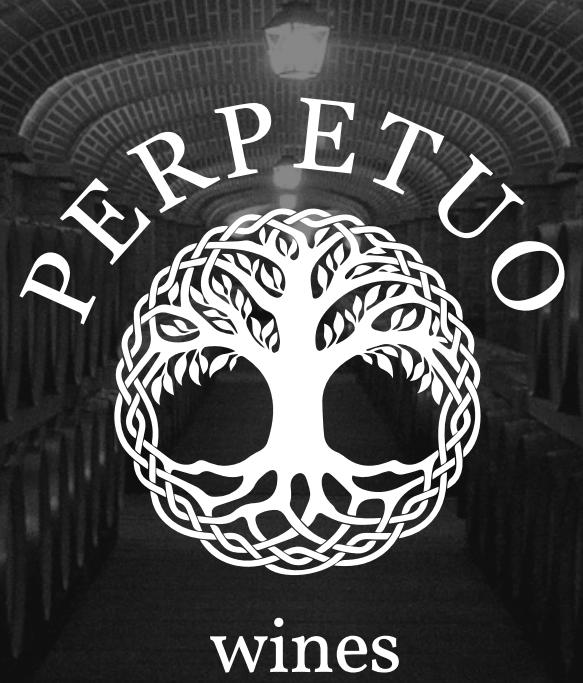




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Like art and nature, like childhood
friends and anecdotes, like
teen-ager codes and learnings.
Like moments of shared joy.
That is Perpetuo: a wine meant for
sharing and forgetting time, a
wine that leaves a footprint that
will always taste like the present.





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