



ALMA AUSTRAL  
ARGENTINA



## Alma Austral Torrontés

Create a moment of relax with an aromatic white wine full of freshness.

This is the classic range of wines from Alma Austral. They are the fruit expression of our unique land in Uco Valley.

The 60 years old vines for this wine grow at 1100 mt. above sea level, and are irrigated with snowmelt at the foothills of The Andes.

This Torrontés is a fresh wine, ideal for summer or whenever you want to make a pause. Whit floral aromas, it's medium bodied, and fresh aftertaste. A tasty wine even to drink it by itself.

Food match: It's a fantastic partner for sushi, salads, spicy food, or just as an aperitif.

Alc: 12.5%

Sugar: Dry

Case: 6x750ml.

EAN Code: 7798124861166



Guía Descorchados 2021 Ranking Argentina's Best Torrontés – 91 Pts.



## Alma Austral Cabernet Sauvignon

The king variety with Argentina's cool climate taste.

This is the classic range of wines from Alma Austral. They are the fruit expression of our unique land in Uco Valley.

The 60 years old vines for this wine grow at 950 mt. above sea level and are irrigated with snowmelt at the foothills of The Andes mountains.

After fermentation in old concrete vats, the wine was aged for another 6 months.

This Cabernet Sauvignon is juicy, with a mix of herbs and red fruits. In the mouth is medium bodied and vivacious, always inviting for another glass.

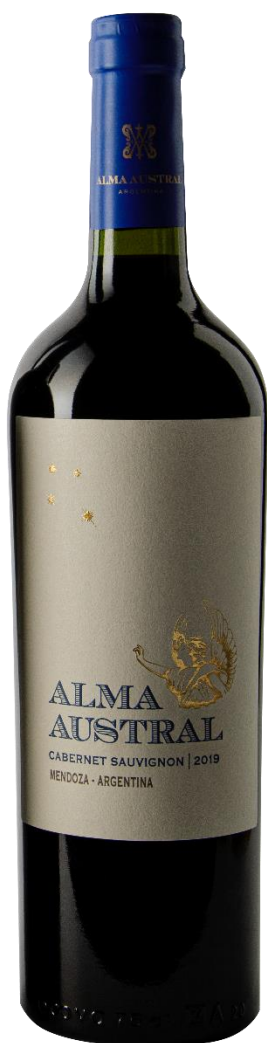
Food Match: Great to enjoy it with burgers, pizza, and red meats.

Alc: 13,5%

Sugar: Dry

Case: 6x750ml.

EAN Code: 7798124861142



**BEST VALUE** Cabernet Sauv. from Argentina  
Guía Descorchados 2021



**BEST VALUE** Cabernet Sauv. from Argentina  
Guía Descorchados 2022



## **Alma Austral Malbec**

The flagship variety from Argentina's top region.

This is the classic range of wines from Alma Austral. They are the fruit expression of our unique land in Uco Valley.

The vines for this wine grow at 1100 mt. above sea level and are irrigated with snowmelt at the foothills of The Andes mountains.

After fermentation in old concrete vats, the wine was aged for another 6 months.

This Malbec has aromas of cherries and plums. In the palate is medium bodied and vivacious, always inviting for another glass.

Food Match: Great to enjoy it with pasta, pizza, and poultry dishes.

Alc: 13,5%

Sugar: Dry

Case: 6x750ml.

EAN Code: 7798124861005





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## Alma Austral Barrel Series Cabernet Sauvignon

One of the most awarded Cabernet Sauvignon from Argentina.

Barrel Series is the *terroir* range of wines from Alma Austral. They are the full expression of our unique land in Uco Valley, Mendoza – Argentina.

The 60 years old vines for this wine grow at 1000 mts. above sea level and are irrigated with snowmelt at the foothills of The Andes.

After fermentation in old concrete vats, the wine was aged in French oak barrels of 225lts for 11 months.

This Cabernet Sauvignon is powerful and intense of notes of cassis, plums and herbs. In the mouth is energetic and well balanced with long aftertaste.

Food Match: It's a great companion for grilled meats such as game, and hard chesses.

Alc: 14%

Case: 6x750ml.

EAN Code:7798124861081



90 Pts. Robert Parker's  
Wine Advocate



ALMA AUSTRAL  
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## Alma Austral Barrel Series Malbec

The Argentinean flagship variety in a classic wine.

Barrel Series is the *terroir* range of wines from Alma Austral. They are the full expression of our unique land in Uco Valley, Mendoza – Argentina.

The vines for this wine grow at 1480 mts. above sea level and are irrigated with snowmelt at the foothills of The Andes.

After fermentation in old concrete vats, the wine was aged in French oak barrels of 225 lts. for ten months.

This Malbec is elegant, with aromas of fresh cherries and herbs. In the palate is fresh and smooth with a pleasant aftertaste.

Food match: It's a great partner for barbecue, risotto, and cheeses.

Alc: 14%

Sugar: Dry

Case: 6x750ml.

EAN Code: 7798124860992



91 Pts. Robert Parker's  
Wine Advocate



ALMA AUSTRAL  
ARGENTINA



## Alma Austral Barrel Series Pinot Noir

The ultimate expression of finesse in a wine

Barrel Series is the *terroir* range of wines from Alma Austral. They are the full expression of our unique land in Uco Valley, Mendoza – Argentina.

The vines for this wine grow at 1480 mts. above sea level, and are irrigated with snowmelt at the foothills of The Andes.

After fermentation in old concrete vats, the wine was aged in French oak barrels of 500lt. for 6 months.

This Pinot Noir is elegant with aromas of redcurrants and blueberries. In the palate it has a good freshness with long aftertaste.

Food match: It's a great partner for dishes like fish, lean meats such as goat, and soft cheeses.

Alc: 13%

Sugar: Dry

Case: 6x750ml.

EAN Code: 7798124861067





## Alma Austral Barrel Series Assemblage

**New Launch.** The perfect balance.

Barrel Series is the *terroir* range of wines from Alma Austral. They are the full expression of our unique land in Uco Valley, Mendoza – Argentina.

This Bordeaux blend is a mixture of 50% Malbec, 45% Cabernet Sauvignon and 5% Cabernet Franc. The grapes come from old vines at 980 mts, 1100 mts. and 1480 mts with carbonated calcium soils.

After fermentation in concrete vats, the wine was aged in French oak barrels of 225lts for 10 months and in bottle for 6 months.

In the palate is poised, refreshing and harmonious, with a whisper of oak, a grassy undertone and layers of plum, cassis and bramble fruit.

Food match: We enjoy this wine with stews and red meats seasoned with herbs.

Alc: 13,7%

Sugar: Dry

Packing: 6x750ml.

EAN Code: 7798124861104







## Alma Austral Vineyard Selection Blend

A serious wine for high-end wine lovers.

Vineyard Selection represent the best combination of our winemaking skills together with the highest quality grapes from our cool climate vineyards in Uco Valley, Mendoza – Argentina.

Our “Bordeaux blend” is made with 50% Cabernet Sauvignon, 43% Malbec and 7% Cabernet Franc. The grapes come from old vines at 1000 mts and 1480 mts. Above sea level and are irrigated with snowmelt at the foothills of The Andes.

After fermentation in concrete vats, 30% of the wine was aged in French oak barrels of 225lts for 13 months.

This wine is textured, lightly wooded and scented, with liquorice, blackcurrant pastille and mountain herb flavours and a refreshing finish.

Food Match: It is a great partner for grilled meats or beef stew.

Alc: 13.6%

Sugar: Dry

Case: 6x750ml.

EAN Code: 7798124860985

