



**DON ROSENDO**  
WINES

**MENDOZA**  
**ARGENTINA**



*Don Rosendo Wines offers the world wines that are born at the foot of the Andes Mountains developed in a natural and unique environment with our identity and independence.*

# DON ROSENDO

## WINES



*The constant search for a unique identity within the climate, soil and topography of our vineyards resulted in the creation of Don Rosendo, wines that represent the characteristic expressions of the terroir.*

*Don Rosendo Wines is an independent company with a strong family tradition and a great history of agricultural development from its roots in the early nineteenth century to the present day.*

*We have a team of dedicated and committed professionals who guard our wines, barrels and stowage day by day and we incorporate the most modern technology for bottling and processing.*

*Our wines are born at the foot of the Andes Mountains with a unique nature, pure water and a radiant sun.*

*The great thermal amplitude in temperatures is a fundamental characteristic in Luján de Cuyo, Agrelo and the Perdriel area in Mendoza, it is the basis of our development.*

*The associated farms in the Uco Valley with intensive controls in the vineyards ensure a solid base for the creation of our line of wines: Don Rosendo Wines.*

**MENDOZA - ARGENTINA**



# DON ROSENDO WINES





# JOVEN

Those who enjoy the delicate taste of sharing. Young varietals that invite you to discover, to feel, to let go. Sight, mouth and nose in exquisite conversation.

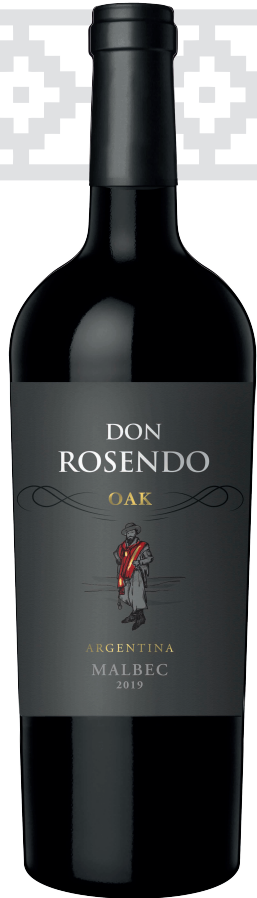
**Tasting notes:** Young wine with an intense violet colour, clean and bright. Good aromatic perception of plums and red fruits. Soft and ripe tannins. Harmonic and round finish.

**MALBEC / CABERNET SAUVIGNON AND CHARDONNAY**

**DON ROSENDO**  
WINES







# OAK

Each place transfers its essence to its products and this is guaranteed in Agrelo, the upper region of the Mendoza River, where the Andes mountain range gives our land a unique characteristic. Here, the ideal soils and climate for growing grapes selflessly dazzle in all their splendor with high-quality harvests every year.

**Tasting notes:** Young wine with an intense violet colour, clean and bright. Good aromatic perception of plums and red fruits. Soft and ripe tannins. Harmonic and round finish.

**MALBEC / CABERNET SAUVIGNON AND SAUVIGNON BLANC**

*6 months of French oak aging*

**DON ROSENDO**  
WINES

# SPECIAL SELECTION

It is the result of intense, meticulous and passionate oenological work, which maintains the vineyards with a low yield that guarantees a good concentration of bouquets of one color. The grapes are picked and selected manually.

Our terroir dazzles us with Don Rosendo Special Selection, a true expression of the varietal typicity it represents. The elaboration process is carried out prioritizing fermentation with oak and aging for 6 to 8 months in second-use French oak, followed by 6 months of stowage in the bottle.

**Tasting notes:** At sight, it shows a deep dark red color with violet reflections. On the nose it is round and complete, with reminiscences of ripe red fruits typical of this varietal. Aromas of spices and nuts granted by the oak. In the mouth it is fresh, juicy, balanced, with soft tannins.

**MALBEC**

*6 - 8 months of aging in French oak*





# SELECT



Don Rosendo Select expresses the identity and style of our wines, eternally related to the vineyard in which they were born.

**Terroir:** The grapes come from farms in Agrelo at 950 meters above sea level in Luján de Cuyo and from La Consulta, San Carlos at 1100 meters above sea level with precise management of each vineyard. The harvest is done manually, during the first days of April, when the grapes have reached full maturity. In the cellar: after the selection belt and destemming, a pre-fermentative maceration is carried out at low temperature. Alcoholic fermentation is carried out with French oak and then a long maceration with grape skins for 10 days.

A 12-month aging in French oak barrels completes the cycle.

**Tasting Notes:** Wine with an elegant and robust body. It seduces with its intense red color with blue reflections. Concentrated in its aromas of red fruits with a sweet section. French oak gives it elegance and softness.

## **MALBEC / MALBEC CARMENERE**

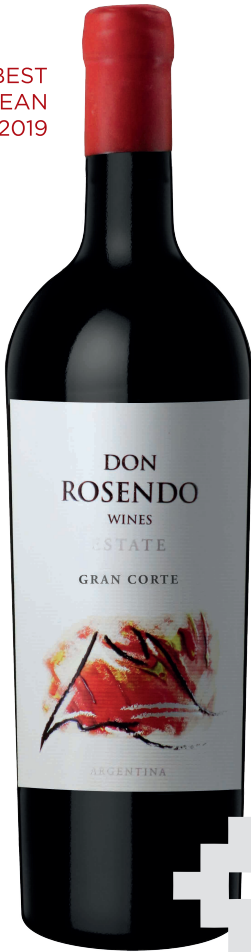
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*12 months of aging in French oak*

*6 months of aging in the bottle*



BEST  
ARGENTINEAN  
WINE 2019



# GRAN CORTE

Organic and biodynamic grapes from La Consulta, San Carlos in the Uco Valley are the natural base of this amazing Gran Corte. The fruit is collected and selected manually. This terroir is an exponent of the varietal typicity that it represents in each varietal. The elaboration is carried out with fermentation in oak barrels and aging for 20 months in new French oak barrels of 400 liters, followed by stowage in the bottle for 12 months.

**Tasting notes:** At sight, it shows a deep dark red color with violet reflections. On the nose it is round and complete, with reminiscences of red fruits, cassis, plum, ripe blackberries, typical of this varietal. Aromas of spices and nuts granted by the oak. The palate has a dense structure with abundant fruit, balanced with soft tannins.

**Malbec 85% - Petit Verdot 5% - Cabernet Franc 10%**

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***20 months of aging in French oak***  
***12 months of aging in the bottle***



# DON ROSENDO WINES

# AWARDS



# PETI



Unique in its kind, a blend from a farm with character, tireless pace and another where you feel and breathe the warmth, the work and the imprint of something superior always present.

*Gran Malbec*





**DON ROSENDO**  
WINES



**EN EL MUNDO**  
*IN THE WORLD*

C&P Sur S.A.

*Callejón Zapata s/n Lunlunta Maipú Mendoza*

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