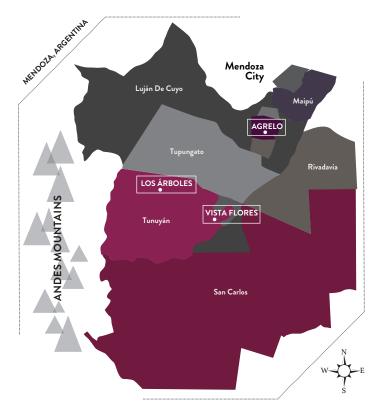
# ARGENTINA UNCOVERED

# graffito



### A PERFECT COMBINATION

- Winemaker Jimena Lopez left her corporate wine job to pursue her dream of making her own wine.
- Jimena sources from the same vineyards each year to blend carefully selected plots of high quality Malbec.
- Old vines create focused structure and concentration.

## ALTO AGRELO (Perdriel - Luján De Cuyo)



3,215 ft.



108 years



Shallow soil of silt and loam with stones at the base. Medium drainage.





- Elegance and smooth tannins
- Red fruits, spicy flavors
- Long finish



In the center of the Luján de Cuyo region and home to many of Argentina's top producers.

# LOS ARBOLES (Tunuyán - Uco Valley)



3,937 ft.



16 years



Alluvial soil. Silt and sand with poor nutrition and good drainage.



- Dark color, good structure
- · Black fruit and plum flavors
- Natural acidity



One of the first regions where vines were planted in the Uco Valley.

# VISTA FLORES (Tunuyán - Uco Valley)



4.002 ft.



15 years



Rocks on top, then sand, silt, and clay. Poor nutrients and quick drainage.



- · Intense color and acid
- Flavors of violets and black fruits
- · Nice tannin structure and long finish



Up-and-coming, hip winemaking region sought after by pioneering, innovative winemakers.

