



89 POINTS

The Wine Advocate, August 2015

VINTAGE 2014

VARIETAL COMPOSITION

85% Cabernet Franc, 15% Malbec

AVG. VINEYARD ELEVATION

3,050 feet

AVG. AGE OF VINES 37 years

ALCOHOL 13.9%

CASES IMPORTED 500

SUGGESTED RETAIL PRICE \$15

UPC 835603002805

Chaman

CABERNET FRANC 2014

Aromatic, savory, and vivid. Luis' Cabernet Franc is one of the best in Argentina.

WINERY BACKGROUND: Revolutionary winemaker Luis Reginato brings Argentine winemaking to the next level with original varietal wines that speak to the future of Mendoza. A Chaman, or "Shaman" in English, is a mentor who brings guidance to the present by accessing knowledge of the past - mysterious, magical, and inspiring. This wine pays homage to the enchantment handed down by Luis' mentor, father, and vineyard shaman, José Reginato.

The Reginato family has been growing grapes in the Uco Valley for over 60 years, and Luis saw -great potential in varietals like Petit Verdot and Cabernet Franc since the cool climate allows for full ripening and maturity, creating intense wines with structure and balanced acidity while staying fun to drink. Luis has risen to the top of the scene as a pioneer of Mendoza with less common varietals, making Chaman stand out in an often Malbec-dominated category.

VINEYARD & WINEMAKING DETAILS: The grapes are from Ugarteche, where the vines are deeply rooted in sandy loam soil. They are hand-harvested and cofermented and aged for 12 months in 20% new and 80% 2nd and 3rd use French oak barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Plush, elegant, and floral. Aromas of roses and pepper make the wine both bright and earthy at the same time. These flavors continue onto the palate, joined by red fruits, sour cherries, and dried sage. Savory and elegant but also dry, long and supple. Try this wine with green olives, chicken mole, or pork marinated with fresh rosemary.



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