



89 POINTS

Wine Enthusiast,

VINTAGE 2014

VARIETAL COMPOSITION

85% Petit Verdot, 15% Malbec

AVG. VINEYARD ELEVATION

3,310 feet

AVG. AGE OF VINES 7 years

ALCOHOL 13.9%

CASES IMPORTED 500

SUGGESTED RETAIL PRICE \$15

UPC 835603002812

Chaman

PETIT VERDOT 2014

Luis transforms the powerful Petit Verdot into a supple, elegant wine with depth and grace.

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 the Delfina Vineyard in La Consulta (San Carlos), a high elevation vineyard with alluvial shallow silt loam soil and subsoil formed by limestone. The Petit Verdot and Malbec are hand-harvested and cofermented in concrete tanks. They are aged for 12 months in 20% new and 80% 2nd and 3rd use French oak barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of mulberry, wildflower, pickled cherry, forest floor, and cold charcoal. The dark, meaty palate has notes of minerality and wild spices driven by silky tannins. Good acidity on the finish. Try with pork spare ribs, barbequed steak, or aged cheeses.



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