



91 POINTS

The Wine Advocate, August, 2015

VINTAGE 2013

VARIETAL COMPOSITION

55% Petit Verdot, 20% Cabernet Franc co-fermented with 5% Malbec, 20% Cabernet Sauvignon

AVG. VINEYARD ELEVATION

3,150 feet

AVG. AGE OF VINES 17 years

ALCOHOL 13.5%

CASES IMPORTED 2,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002232

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Chaman

RED BLEND 2013

A lush and juicy Petit Verdot-based blend that consistently overdelivers.

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 vineyards are located in La Consulta (San Carlos), high elevation sites with alluvial silt loam soil with rocks and limestone in the subsoil, and in Ugarteche, where the vines are deeply rooted in wind-blown alluvial sandy loam soil. The grapes are hand-harvested and aged in 20% new and 80% 2nd use French oak barrels.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of blackberry, coffee, mocha, chocolate, and fig. Sweet and creamy with good lift to the black raspberry, licorice, and violet flavors. Finishes with tongue-dusting but suave tannins and very nice length. Try with shredded beef, lamb chops with mint jelly, or grilled salmon with sage and tarragon.

