



**89 POINTS**

*The Wine Advocate, August 2015*

**VINTAGE** 2013

**VARIETAL COMPOSITION**

70% Malbec, 30% Tannat

**AVG. VINEYARD ELEVATION**

6,906 feet

**AVG. AGE OF VINES** 19 years

**ALCOHOL** 13.9%

**CASES IMPORTED** 4,000

**SUGGESTED RETAIL PRICE** \$15

**UPC** 835603002119

# HERMANOS

## MALBEC/TANNAT 2013

Tannat, Argentina's unsung red hero, gives this blend its structure and complexity along with a core of dark fruit.

**WINERY BACKGROUND:** Grown in northern Argentina's extreme region of Salta, Hermanos wines express the unique characteristics of the high desert with approachable flavors and unbeatable value. Hermanos vines are nourished by the ultra-pure water that percolates from the Andes mountains that tower above the vineyards. The consistent and extreme solar intensity above 6,000-foot altitude gives the wines intense aromas and soft tannins.

The Domingo brothers, or "hermanos," form a team of a second-generation winemaker (Rafael), a viticulturist (Osvaldo), and a businessman (Gabriel, who is also a goat cheese maker). Their family was instrumental in pioneering the Cafayate Valley of Salta, often having to build their own roads and gravity-fed reservoirs in order to grow vines in their ideal terroirs.

**VINEYARD & WINEMAKING DETAILS:** The vineyards are located in Valle de Cafayate (Salta). The grapes are hand-harvested and aged for 3 months in oak.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Intense red color with purple hues. Aromas of ripe red fruit with notes of dried fruits. Great structure, round and with a long finish in the mouth. We recommend popping the bottle thirty minutes before consumption and serving slightly below room temperature. Our favorite pairings are a flank steak or a lamb cassoulet, though it goes surprisingly well with tandoori chicken.



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