



MUNDO VINO MALBEC

tasting guide

MundoVino is proud to represent a highly acclaimed collection of wineries from South America which combine outstanding quality and exceptional value. An integral part of the Argentine collection and a favorite among consumers, retailers, and restaurateurs is MundoVino's selection of highly acclaimed Malbecs. These wines represent a wide spectrum of tastes, styles, and price points which allow MundoVino to offer the ideal Malbec for every occasion. It is our pleasure to present this guide to an Argentine classic—the terroir-driven Malbecs from MundoVino.

The Story of High Altitude Malbec

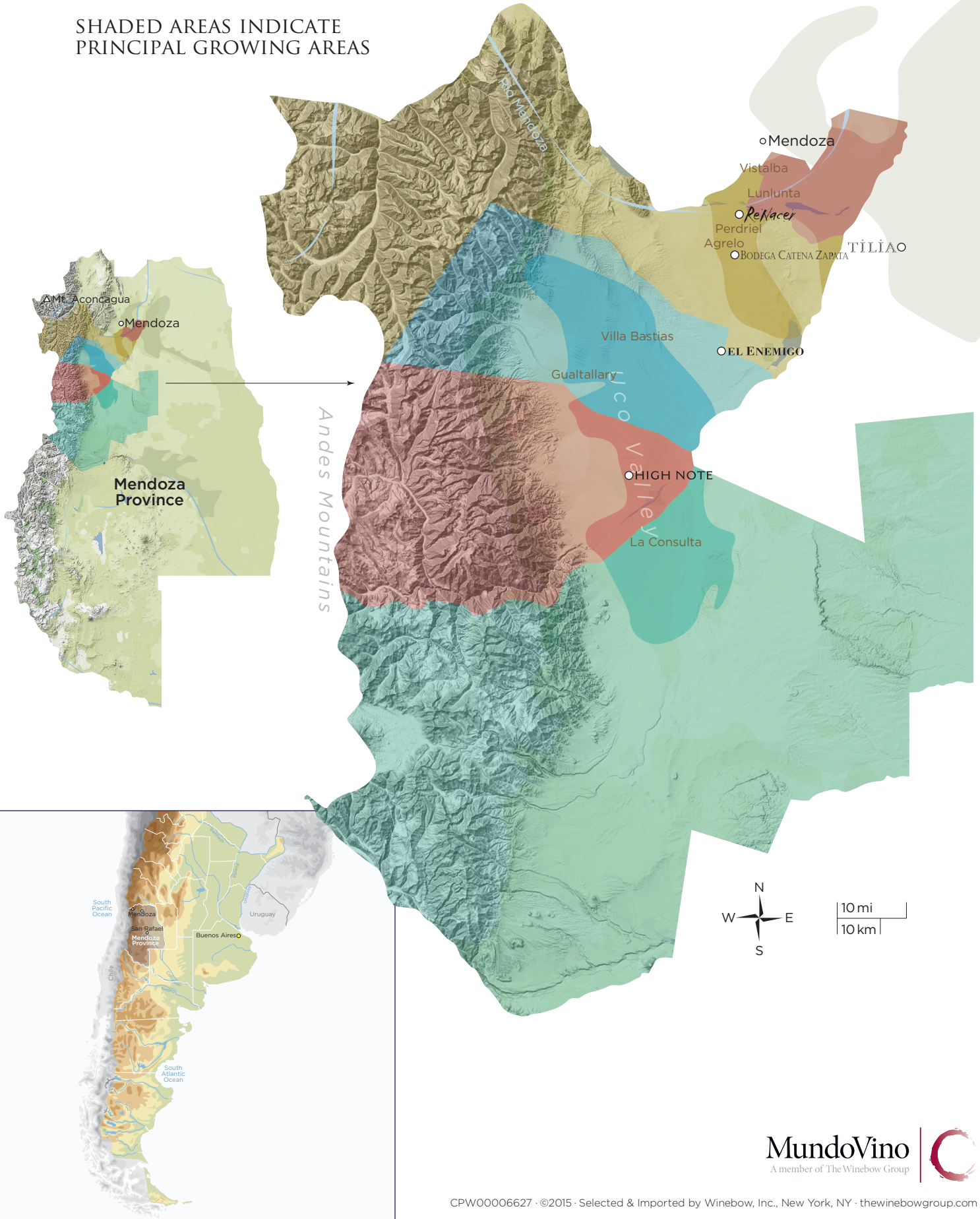
The average flight time between Bordeaux, France or Genoa, Italy and Mendoza, Argentina is approximately 15 hours. Imagine the nearly 7,000 mile trek in a rolling ship on the open seas that lasted for 4 or 5 weeks. That was the journey of the Italian and French immigrants who came to work the land in Argentina and brought their love of and skills in winemaking with them. Although the Quinta Nacional (Argentina's national vine nursery) eventually brought cuttings of hundreds of varieties from all over Europe, it was Malbec that was to become Argentina's signature variety.

Boasting high elevation vineyards between 2,500 and 5,000 feet, Mendoza province turned out to be heaven for Malbec. Subject to quite a few challenges in its native France, such as coulure (poor fruit set), downy mildew (a fungal disease), frost, and just general rot, Malbec thrived in the hot, dry, high altitude desert of the Andean foothills not far from Mendoza city. The higher altitude's main effect on the quality of Malbec has to do with two key factors: lower nighttime temperatures—and thus wider diurnal swings (day/night changes)—and higher intensity sunlight. Lower temperatures allow for more aromatic intensity and higher levels of natural acid, creating freshness and balance in the wines. Sunlight results in thicker grape skins with more color molecules (anthocyanins) yielding beautiful purple wines. Cooler nights allow for slower ripening and longer time on the vine before picking, which translates into silkier tannins. Argentine Malbecs boast concentrated red and black fruit aromas and flavors, with hints of savory herbs, exotic spices, chocolate, and often, an alluring note of violet on the nose. The texture of the wines can range from juicy when young to supple and silky when aged—but always with a healthy dose of fruit to please the palate. The bright acidity from this high elevation fruit is what wraps it all together and makes these wines ultimately approachable and well-suited to many types of cuisines.



Wine Districts of Mendoza

SHADED AREAS INDICATE
PRINCIPAL GROWING AREAS



BODEGA CATENA ZAPATA

Bodega Catena Zapata is Argentina's Malbec Pioneer. In the 1980s, Nicolás Catena Zapata was the first to see the potential of Mendoza's mountain vineyards for producing high quality wines that could stand with the best wines in the world. In the early 1990s, he developed the first Argentine Malbec clonal selection, known as the Catena cuttings. He was awarded *Decanter Magazine's* Man of the Year (2009) and the *Wine Spectator* Distinguished Service Award (2012), in recognition of his work in modernizing viticulture and winemaking in Argentina. Nicolás' vision led to Catena being the first Argentine wine to receive over 90 points from *Wine Spectator* (1994) and 98+ points from Robert Parker (2006). Today, Catena Zapata wines consistently garner high acclaim and are thus sought after by collectors and connoisseurs. Dr. Laura Catena, Nicolás' daughter, continues the family's tradition and relentless pursuit of world-class quality from the family's high altitude vineyards: Angélica, Adrianna, Nicasia, Domingo and La Pirámide. Her extensive study of soil and climate and expertise in blending wines from Mendoza's different microclimates has helped Catena continue its leadership position within Argentine viticulture.

TILIA

Tilia has been hand-crafted to demonstrate true varietal character. The brand is named after the Tilia (Linden) tree commonly found throughout Argentina's wine country. Vineyard workers often make tea from the flowers of this tree and enjoy time sitting in its shade after a hard day's work. These wines are a tribute to those workers and to the Argentine way of living life to the fullest, enjoying every moment and relaxing in the natural environment the land provides. Tilia Malbec is sustainably produced as an approachable, affordable style of this grape variety, filled with layers of flavor. A modern, value-oriented wine, it is sure to please a variety of palates and provide a consistent option to any consumer's wine selection. Find Your Spot in the Shade!

BODEGA RENACER

Founded in 2004, Bodega Renacer's philosophy is to produce top new world wines of the finest quality that each terroir can provide. Family owned and operated, the winery is located in Perdriel, no more than a half hour's drive from Mendoza. The wines are a fusion of classic and modern. Coming from several different high elevation vineyards throughout Luján de Cuyo and the Uco Valley, the approach at Renacer is simple: source from where the grapes taste best. Nearly half of the plantings are over 90 years old and they employ precision viticulture, treating each parcel separately. A highly trained Argentine winemaking team is complemented by internationally renowned consultant, Alberto Antonini. Together they ensure very drinkable wines, in a modern style, at all price points.

HIGH NOTE

High Note Malbec is a wine that was created to showcase what high elevation Malbec is all about and make it affordable and understandable to the mainstream consumer. As a joint project with Laura Catena, High Note is sourced from high quality vineyards, across multiple microclimates, which can be offered at an affordable price. Made at the state-of-the-art Vista del Sur winery in the prime region known as the Uco Valley, High Note offers an exceptional price/quality relationship. This is the direct result of being made using technology that was designed from vine to bottle to enhance the quality of the Malbec it produces. The wine's modern, juicy flavor profile and stylish packaging highlighting the beautiful high-elevation winegrowing paradise of the Andes Mountains make this a best buy.

EL ENEMIGO

With the creation of the El Enemigo project, winemaker Alejandro Vigil and historian Adrianna Catena have gone back in time to capture an era when European immigrants first settled in Argentina. The settlers who journeyed to Argentina sought to make wines as fine, and finer, than those of their homeland. According to Alejandro and Adrianna, at the end of any journey, most remember only one battle—the one they fought against themselves. This is the original enemy—the one that defines a person. By 1936, Malbec and Petit Verdot were the most widely planted fine wine grape varieties in Argentina, receiving accolades from consumers and press alike. Thus the battle to produce wines that rivaled—perhaps surpassed those of their homeland—has been won. This wine is a tribute to the internal battles that make us who we are.



Malbec and Food

Malbec's complex palate of ripe fruit, spice, smooth tannins, and bright acidity make it a perfect match for many styles from simple cuisine such as grilled meats to more complex international/fusion dishes that are popular in restaurants today. Generally speaking, the younger and fruitier styles that have little or no wood aging pair well with casual and spicy foods. The more age-worthy, oak-aged versions pair well with more complex, layered dishes. Some general pairings include:

- South American empanadas—pockets of dough stuffed with various meat or vegetable fillings that are either baked or fried
- Flavorful grilled meats/carnes asadas: veal, lamb, pork, chicken thighs, chorizos
- Grilled skirt steak, flank steak, rib eye, or sirloin with the classic chimichurri sauce
- Game such as venison or duck in berry sauces
- Gourmet burgers with mushrooms or bacon
- Classic beef stews with savory vegetables
- Chilies of all sorts: beef, turkey, bean, with or without tomato
- Spicy tacos, burritos, or chimichangas
- Indian curries with heat and fruit overtones
- Cassoulets that feature duck, sausage, and beans
- Flavorful fish such as salmon, swordfish, and marlin, and rich fish stews such as Cioppino or Bouillabaise.



Accolades and Acclaim for Argentine Malbec

Argentine Malbec has received stellar recognition and praise from a variety of trade and consumer publications.

“Argentina’s calling card for quality. With vineyards watered by the melting snows of the Andes Mountains and grapes ripened under a hot desert sun in a variety of terroirs, the ranges of flavors that Malbec can provide run the gamut from well-spiced and fruit-filled to powerful and refined.”

- The Wine Spectator, August 2014

“The fact that Argentine Malbec has not only become one of the world’s most popular wines, but a calling card for Argentina’s entire wine industry, was something pioneering generations of winemakers whose families originally hailed from Spain, Italy and elsewhere could never have imagined. But today Malbec, after enjoying a decade of unprecedented sales growth, is practically synonymous with Argentinean wine.”

- Wine Enthusiast, September 2014

“Argentina has a powerful calling card in Malbec, a superb grape variety that has flourished both at the entry and luxury level.”

- Wine Advocate, May 2013

“There might be no better grape for backyard grilling than Malbec. The pilot variety of Argentina’s modern wine industry has an abundance of plush fruit character, juicy acidity and just enough structure to hold up to richer cuts of beef, such as hanger steak or rib eye.”

- The Wine Spectator, April 2013

“There is no greater value red wine anywhere in the world today than Argentine Malbec.”

- Wine Spectator, November 2010

“There is no doubt that the Malbec produces by far the best and most balanced red wine and, with careful nurturing and strict temperature control during fermentation, has become Argentina’s vinous trademark.”

- JancisRobinson.com

“Argentina has the conditions to make top-quality wine, the know-how to exploit them, and—increasingly—the means to do so.”

- Decanter

“(Malbec) which failed so miserably on its home soil in Bordeaux, has reached startling heights of quality in Argentina.”

- Robert Parker

MALBEC COLLECTION FLAVOR GUIDE

		AROMAS/FLAVORS				
		Red fruits red cherry, strawberry, raspberry, cassis	Black/blue fruits black cherry, blackberry, plum, blueberry, boysenberry	Floral notes violet, lavender	Spices anise, black pepper, vanilla, clove, thyme, mocha/cacao	Earthy/mineral/ oak notes cedar, tobacco, graphite, toasted oak
medium					Tilia Malbec	
				High Note Malbec		
					Renacer Punto Final Malbec Clásico	
medium/full			Catena Classic Malbec			
			Renacer Punto Final Malbec Reserva			
				Catena La Consulta Malbec		
				El Enemigo Malbec		
				Catena Alta Malbec		
full			Renacer Malbec			
				Catena Zapata Nicasia Malbec		
				Catena Zapata Adrianna Malbec		
				Catena Zapata Malbec Argentino		

BODY STYLE

medium

medium/full

full

