

LIKE A FISH IN WATER

MALBEC | 2021



VARIETY

100% Malbec.



YEAR

2021.



VINEYARD

Blend of terroirs from our vineyards in Coquimbito, Maipú and Las Pintadas, Uco Valley, two of the most recognized in Mendoza.



HARVEST

Hand-picked.



WINEMAKING

Hand-sorting of clusters. Alcoholic fermentation at 25°C (77°F) with wild yeasts in stainless steel tanks for 15 days. Malolatic fermentation takes place immediately after the alcoholic fermentation for 30 days.



ALCOHOL

13.5% v/v

TOTAL ACIDITY

5 g/l

pH

3.8



TASTING NOTE

Young fresh wine with intense fruity aromas. Purplish red in color with good structure and soft tannins. Ideal to pair with red meats and dishes with creamy sauces.



LIKE A FISH IN WATER

CHARDONNAY | 2021



LA GRAINE
WINES



VARIETY

100% Chardonnay.



YEAR

2021.



VINEYARD

Las Pintadas, Tupungato Uco Valley, Mendoza.
Own Vineyards located at the foot of the Andes
Mountain range at 1100 masl.



HARVEST

Hand-picked.



WINEMAKING

Hand-sorting of clusters at the winery. Alcoholic
fermentation at 15°C (59°F) with wild yeasts in
concrete tanks for 20 days.



ALCOHOL

13.00% v/v

TOTAL ACIDITY

3.96 g/l

pH

3.28



TASTING NOTE

Fresh, delicate wine with intense fruity aromas. Its
balanced acidity awakens the senses, while citrus
and tropical notes achieve a great expression.
It goes very well with white meats such as
poultry, fish and shellfish.



LIKE A FISH IN WATER

ROSÉ | 2021



LA GRAINE
WINES



VARIETY

100% Malbec.



YEAR

2021.



VINEYARD

Las Pintadas, Tupungato Uco Valley, Mendoza.
Own Vineyards located at the foot of the Andes
Mountain range at 1100 masl.



HARVEST

Hand-picked.



WINEMAKING

Hand-sorting of clusters. Alcoholic fermentation
at 15°C (59°F) with wild yeasts in stainless steel
for 15 days. No malolactic fermentation is made.



ALCOHOL

13.5% v/v

TOTAL ACIDITY

6.2 g/l

pH

3.6



TASTING NOTE

It is a fresh, seductive wine. Its pale pink color is
given by its short contact with the skins during
maceration. In the nose, white flowers and fresh
fruit such as raspberry and cherry are perceived.
Ideal as an aperitif or to accompany white meats,
cheeses and salads.



LA GRAINE

LA GRAINE MALBEC | 2021



LA GRAINE
WINES



VARIETY

100% Malbec.



YEAR

2021.



VINEYARD

Las Pintadas, Tupungato Uco Valley, Mendoza.
Own Vineyards located at the foot of the Andes
Mountain range at 1100 masl.



HARVEST

Hand-picked.



WINEMAKING

Hand-sorting of clusters. Alcoholic fermentation
at 25°C (77°F) with wild yeasts in stainless steel
tanks for 15 days. Malolatic fermentation takes
place immediately after the alcoholic fermentation
for 30 days.



ALCOHOL

13.5% v/v

TOTAL ACIDITY

5 g/l

pH

3.8



TASTING NOTE

Purplish red in color with aromas of red and black
fruits. Expressive, elegant and friendly in the
mouth, with a persistent finish. It is suggested to
pair with red meats, stews, pasta and chocolate.



LA GRAINE

SAUVIGNON BLANC | 2021



LA GRAINE
WINES



VARIETY

100% Sauvignon Blanc.



YEAR

2021.



VINEYARD

Las Pintadas, Tupungato Uco Valley, Mendoza.
Own Vineyards located at the foot of the Andes
Mountain range at 1100 masl.



HARVEST

Hand-picked.



WINEMAKING

Hand-sorting of clusters at the winery.
Pre-fermentation for 12 hours at 10°C (50°F) in the
tank. Alcoholic fermentation for 20 days at 15°C
(59°F) with natural yeasts in concrete tanks



ALCOHOL

13.5% v/v

TOTAL ACIDITY

3.95 g/l

pH

3.32



TASTING NOTE

Pale green-yellow in color with great aromatic
intensity. Its balance of sweetness and acidity
enhance its fruity personality. It is an elegant,
persistent wine with a long finish. It pairs very
well with fish, shellfish and asian foods. Also, it is
good with soft cheese and as an aperitif.



LA GRAINE

LA GRAINE RESERVE - MALBEC | 2020



LA GRAINE
WINES



VARIETY

100% Malbec.



YEAR

2020.



VINEYARD

Las Pintadas, Tupungato Uco Valley, Mendoza.
Own Vineyards located at the foot of the Andes
Mountain range at 1100 masl.



HARVEST

Hand-picked.



WINEMAKING

Hand-sorting of clusters. Alcoholic fermentation
at 25°C (77°F) with natural yeasts in stainless steel
tanks for 15 days. Malolactic fermentation takes
place immediately after the alcoholic fermentation
for 30 days.



AGING

8 months in french oak barrells.



ALCOHOL

14% v/v

TOTAL ACIDITY

3.95 g/l

pH

3.32



TESTING NOTE

Deep violet red in color. Very expressive in nose
with red fruits and spices aromas. Its 8 months of
aging in french oak barrells give as a result soft
and silky tannins. Great structure and breadth,
with an elegant and persistent finish in mouth.
Ideal for red meats, pasta with sauces and
risottos. It also goes very well with chocolate
desserts.

