



Argento - Chardonnay

Origin : Argentina.

Appellation : Tupungato and Agrelo districts of Mendoza.

Grape Varieties : 100% Chardonnay.

Tasting Note : Light golden color and intense aromas of ripe tropical and citrus fruits. Concentrated flavors of apple, peach and pineapple are evident along with notes of vanilla and spice from light oak aging. Bright, crisp acidity lends a clean, refreshing finish.

Food Matching : Seafood, light pasta.



Argento - Pinot Grigio

Origin : Argentina.

Appellation : Mendoza.

Grape Varieties : 100% Pinot Grigio.

Tasting Note : Delicate, floral aromas and tropical fruits. Light and clean on the palate with ripe pineapple and peach flavours, notes of sweet spice lead into a bright crisp finish.

Food Matching : Perfect with Creamy pasta dishes, grilled shrimp or as an aperitif.



Argento – Malbec

Origin : Argentina.

Appellation : Medrano district of Mendoza.

Grape Varieties : 100% Malbec.

Tasting Note : Blackberry and black currant fruit flavours with a touch of sweet spice lead into a lingering finish with ripe velvety tannins.

Food Matching : Lamb, Chinese food (sweet & sauce), spicy dishes.



Argento - Cabernet Sauvignon

Origin : Argentina.

Appellation : Medrano district of Mendoza.

Grape Varieties : 100% Cabernet Sauvignon.

Tasting Note : The wine shows a dark ruby red color with a concentrated nose of fresh cherries and a touch of eucalyptus. The ripe plum and red currant flavors are meshed with shades of spice and cedar from oak aging and transform into a long, lingering finish characterized by ripe, sweet tannins.

Food Matching : Red meat, pasta with sauce.



Argento - Reserva Malbec

Origin : Argentina

Appellation : Mendoza: Luján de Cuyo (Alto Agrelo), San Carlos (La Consulta)

Grape Varieties : 100% Malbec

Tasting Note : Deep purple in colour, this Malbec displays delicate aromas of violet, ripe plum and blackberry. Rich and full-bodied, the concentrated black fruit flavours intertwine with subtle notes of white pepper and cardamon. Structured tannins and a soft touch of vanilla and mocha lead into a long and velvety finish.

Food Matching : BBQ, lamb, meat, spicy dishes.