WINES
With the Andes to the West and the Atlantic to the East, most of Argentina’s wine production takes place between latitudes 22–42°S and altitudes 250–3111m ASL.

We list our wines by grape variety, starting from the north (very high altitude), through Mendoza and then down to the south (low altitude), covering a distance of some 3000 km.

Our staff taste wines on a daily basis and receive a very thorough training programme that is naturally geared towards the wines of Argentina.

If you would like more information about the wine, visit our online shop at gauchorestaurants.com/wine-shop.

PHIL CROZIER
Director of wine

PLEASE NOTE
Please note our glass size is 150ml, pot size is 400ml and bottle size is 750ml unless otherwise stated.

We are happy to decant any of these wines at the table. Please be aware that most of the wines on offer are not filtered and may throw a light deposit. This should be seen as a sign of quality, and is indeed indicative of the low intervention that many winemakers in Argentina believe contributes to the character of these wines. Since Argentina is a long way from our shores, and we cannot always predict when new wines arrive, some vintages may vary from those advertised on this menu.

Corte G
The colored headings denote Corte G – unique collaborations between Gaucho and leading wineries in Argentina.
THE REGIONS

SALTA
1700–3111m ASL 2300 Hectares
The northern most winemaking region in Argentina, set in the beautiful Calchaquí Valley, and one of the most terroir specific, Salta is home to the highest vineyards in the world. Cafayate is the main town, with just 33 wineries making fine, powerful wines with huge, intense luminosity. Torrontés and Tannat are at their best, with Malbec expressing itself in its most intense and opulent glory. Further afield, Cachi and Molinos are pushing the limits of extreme viticulture, reaching the dizzy heights of 3111m.

SAN JUAN
800–1400m ASL 46000 Hectares
Perhaps the hottest of all climates, this is Argentina’s second wine region and lies to the north of Mendoza. There are 3 main zones. Zonda, which is named after the famous wind, which fires its way down the mountain with such ferocity, is hot and dry. Tulum surrounds the city of San Juan, and is noted for the quality of its Syrah, which loves heat. The high quality comes from Perdernal, and at 1400m it is the coolest sub region in San Juan. Malbec, Syrah and Petit Verdot are the stars, with ripe, spicy and peppery character.

Calingasta, a new, even higher vineyard area better known for its apples, is showing much promise, particularly for the Bonarda Argentina and Criolla Chica grape varieties.

MENDOZA
650–1500m ASL 144000 Hectares
The largest wine region in Argentina, and the most famous. Maipú and the eastern regions are hot and arid, with an enviable swathe of old vines, mainly given over to making table wines. Some famous old family names reside in Maipú, where Malbec, Cabernet Franc and Cabernet Sauvignon are ripe and rich in style.

Luján de Cuyo is home to most of the famous names, Agrelo being the largest sub-region. Set in a bowl shape, this is a very cool region, with deep soils, ideal for traditional flood irrigation from the Rio Mendoza. Next door, Perdriel is more rocky, giving graphite and flesh to the wines, and particularly good for Cabernet Sauvignon. Straddling the border with Maipú, Drumond and Lunlunta are home to leafy dirt tracks and old, old vines. Malbec is perhaps at its finest here, and a new focus on this region is emerging. Moving west, Vistalba and Las Compieras is home to some of the best vineyards in all of Argentina. Silky and soft, Malbec has a juicy and intense elegance, with wild flowers and spice.

The recent race to the Uco Valley is giving wineries a new colour to their palate, with tense and nervy wines being defined by a cooler terroir. This huge valley is divided into 3 regions, being separated by the Tunuyán and Las Tunas rivers. When entering the valley, Tupungato soars with high altitude wines, with the sub region of Quilatallary generating much excitement, not least because it is being exploited by a new breed of maverick winemakers who are creating stunning Cabernet Franc and blends. The new San Pablo region is producing wines with intense acidity and a lightness of touch too.

Tunuyán is home to Vista Flores, right at the foot of the snow line of the Andes, producing spicy, elegant and floral wines. The rocky Chacayes department is also creating a stir and is being targeted by small boutique wineries. Moving further south, we come to the department of San Carlos. This is where the cooling influence of latitude starts to kick in. Paraje Altamira has just been given its own appellation, and is home to high levels of calcium carbonate in the soils, giving a fantastic level of complexity and longevity to Malbec in particular.

BUENOS AIRES
10m ASL 140 Hectares
Small, new wine projects in Chapadmalal, near Mar del Plata, are the only wines that have any sea influence. Lying right next to the Atlantic, Albariño, Riesling, Gewürztraminer and Pinot Noir will be the stars of the future.

PATAGONIA
250–400m ASL 6200 Hectares
With Mendoza to the north, and the Andes to the west, the Rio Negro is a 75 mile long oasis in a wild, windy desert plateau. The river gives life to the many old vines, with a wide thermal amplitude, making this region ideal for high quality wine. Sémillon, Pinot Noir and Merlot are the dominant varietals here, and Malbec has a fine texture and lovely purity of fruit. The wines are very elegant.

Neuquén, where the Limay and Neuquén rivers meet near San Patricio del Chañar, is the newest wine region in the world. Planted from 1999, a handful of wineries are beginning to find definition; intensely pure and mineral in style, with quality getting better with each vintage.

La Consulta has deeper soils, and old vines, which manifests in gloriously opulent fruit, combined with high acidity.

El Cepillo and Eugenio Bustos also have high levels of limestone, producing tense and mineral wines.

CATAMARCA
2000m ASL 2600 Hectares
Set in the implausibly remote and wild valley of Fiambalá, Catamarca is home to Malbec, Bonarda, Syrah and, increasingly, Torrontés. Just a dozen wineries produce mainly organic wines with power and concentration. The famous ‘mistela’ sweet Muscatel wines are frequently made by the many Monasteries in the region.

LA RIOJA
1000–1400m ASL 8000 Hectares
Characterised by a large cooperative, with over 100 wineries working under one brand, La Rioja excels at producing Torrontés, Bonarda, Tannat and Syrah. This is the original home of Torrontés, and lies to the north of Mendoza. There are 3 main zones. Zonda, which is named after the famous wind, which fires its way down the mountain with such ferocity, is hot and dry. Tulum surrounds the city of San Juan, and is noted for the quality of its Syrah, which loves heat. The high quality comes from Perdernal, and at 1400m it is the coolest sub region in San Juan. Malbec, Syrah and Petit Verdot are the stars, with ripe, spicy and peppery character.

Calingasta, a new, even higher vineyard area better known for its apples, is showing much promise, particularly for the Bonarda Argentina and Criolla Chica grape varieties.
SPARKLING ARGENTINE WINES
CHAMPAGNES

WHITE WINES
Torrontés
Sauvignon Blanc
Chardonnay
Riesling
Viognier
Semillón
White Blends
FAMILIA ZUCCARDI
BLANC DE BLANCS 2013
Methode Traditional
Tupungato, Uco Valley, Mendoza
Glass 125ml $100
Bottle $250

KAIKÉN BRUT 2013
Methode Traditional
Gualtallary, Uco Valley, Mendoza
Glass 125ml $118
Bottle $580

COLONIA LAS LIEBRES
ROSE BRUT NATURE
Methode Traditional
El Peral, Tupungato, Uco Valley, Mendoza
Glass 125ml $118
Bottle $580

LUIGI BOSCA ‘BOHEME’
Brut NV
Methode Traditional
Luján de Cuyo/Uco Valley, Mendoza
Bottle $945

VEUVE CLICQUOT NV
Glass 125ml $155
Bottle $790

VEUVE CLICQUOT ROSÉ NV
Bottle $945

RUINART BLANC DE BLANCS NV
Bottle $1630

RUINART ROSE NV
Bottle $1350

DOM PÉRIGNON 2006
Bottle $2500

KRUG ‘GRANDE CUVÉE’ NV
Bottle $2750

TORRONTÉS
Originaly thought to come from
Galicia in Spain, this unique grape
variety achieves its true potential in the
northern province of Salta, home to the
highest vineyards in the world. Studies
have recently revealed that Torrontés
is indeed a native varietal to Argentina,
being a cross between Muscatel de
Alexandria and Criolla Chica. Torrontés
provides a unique match with the
ceviches:
Aromatic, floral and high in acidity, clean,
fresh elderflower and lychee with
a pink grapefruit and citrus finish

EL PORVENIR DE
CAFAYATE ‘LABORUM’
OAK FERMENTED 2015
1650m Cafayate, Salta
$630 (Single Vineyard)

ZUCCARDI ‘SERIE A’ 2016
1750m Cafayate, Salta
$390

RICCITELLI ‘THE APPLE DOESN’T
FALL FAR FROM THE TREE’ 2017
1750m Cafayate, Salta
$600

COLOMÉ ‘SALTA TORRONTÉS’ 2017
311m Cafayate, Salta
$420

SAUVIGNON BLANC
The cool temperatures found at
altitude and latitude provide the
means to preserve that all-important
acidity and aromatic intensity
naturally found in this grape
Leafy and fresh green grass notes with
gooseberry, steely dry apple flavours

‘SELECCIÓN G’
FINCA SOPHENIA 2016
1300m Tupungato,
Uco Valley, Mendoza
$370 (Unoaked)

FINCA SOPHENIA
‘SYNTHESIS’ 2014
1300m Tupungato,
Uco Valley, Mendoza
$755 (Unoaked, Single Vineyard)

MARIFLOR 2013
1150m Vista Flores,
Tunuyán, Mendoza
$735 (Unoaked)

FAMILIA SCHROEDER SAURUS
‘PATAGONIA SELECT’ 2013
250m Neuquén, Patagonia
$555

SAUVIGNON BLANC
The cool temperatures found at
altitude and latitude provide the
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Leafy and fresh green grass notes with
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FINCA SOPHENIA 2016
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‘SYNTHESIS’ 2014
1300m Tupungato,
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$755 (Unoaked, Single Vineyard)

MARIFLOR 2013
1150m Vista Flores,
Tunuyán, Mendoza
$735 (Unoaked)

FAMILIA SCHROEDER SAURUS
‘PATAGONIA SELECT’ 2013
250m Neuquén, Patagonia
$555

SPARKLING ARGENTINE WINES
CHAMPAGNES
WHITE WINES
WHITE WINES

CHARDONNAY
Chardonnay likes a cool climate, and so is well suited to the higher regions of Mendoza. The beauty of the fruit from Tupungato in the Uco Valley, is preserved by the wonderful acidity and mineral rich soils
Without oak this shows clean and fresh white fruits; with oak it offers some buttery complexity and steely mineral ripe fruits

CATENA ‘ALTA’ 2014
1150–1402m Tunuyán/Tupungato, Uco Valley, Mendoza
$925

DOÑA PAULA ‘LOS CARDOS’ 2014
1300m Tupungato, Uco Valley, Mendoza
$390 (Unoaked)

LUIGI BOSCA ‘LA LINDA’ 2016
960m Luján de Cuyo, Mendoza
$420

LUIGI BOSCA 2017
960m Vistalba, Luján de Cuyo, Mendoza
$565

VIÑA COBOS ‘BRAMARE MARCHIORI’ 2014
950m Perdriel
$790 (Single Vineyard)

RIESLING
Riesling is rare in Argentina, but is increasingly being planted in the cool areas of the Uco Valley and some old vines exist in Patagonia
Mineral, steely with fresh apple and searing acidity

LUIGI BOSCA ‘LAS COMPUERTAS’ 2016
1067m Las Compuertas, Luján de Cuyo, Mendoza
$450 (Single Vineyard)

VIognier is especially good in the cool Uco Valley region in Mendoza
Heady and full-bodied with apricots and lime, profound and intense

‘SELECCIÓN G’
LUIGI BOSCA 2014
800m Barrancas, Maipú, Mendoza
$370 (Unoaked)

SEMILLÓN
Semillón has a long history in Argentina, having been brought from Bordeaux with Malbec
Touches of honey, ripe peach and apricot with toasty notes from the cooler regions

MENDEL 2012
1150m Altamira, Uco Valley, Mendoza
$610 (Single Vineyard)

WHITE BLENDS
Blending varietals gives extra dimension and complexity to white wines. With few rules to conform to when it comes to blending, some elaborate and interesting wines result

LUIGI BOSCA ‘CORTE G’ BLANCO 2014
Sauvignon Blanc/Riesling
760m Maipú, Mendoza
$580 (Unoaked)
RED WINES
Bonarda Argentina
Tempranillo
Tannat
Merlot
Cabernet Franc
Pinot Noir
Syrah/Shiraz
Cabernet Sauvignon
Malbec
Red Blends

OTHER FORMATS
LATE HARVEST WINES
SUPER MALBECs
FINE AND RARE
BY THE GLASS
RED WINES

BONARDA ARGENTINA
We now know that this is not originally an Italian grape of the same name, but a French grape from the Savoie called Corbeau. Bonarda is second only to Malbec in terms of volume of wines made in Argentina, and provides wonderful quality, especially from the old vineyards of eastern Mendoza

Ripe and soft in the mouth, dark dried fruits and candied peel with spice

TEMPRANILLO
Tempranillo’s origins lie in the Rioja region in Spain. Outside Spain, Argentina is the most important producer of this grape and is gaining a reputation for this variety

Nutty fruits and tobacco leaf with rich, ripe fruits and dried flowers. Very rich in the mouth

‘SELECCIÓN G’ LUIGI BOSCA 2013
800m Barrancas, Maipú, Mendoza
$420

ZUCCARDI ‘Q’ 2013
680m Santa Rosa, Mendoza
$580

RICCITELLI ‘THE APPLE DOESN’T FALL FAR FROM THE TREE’ 2015
980m Cafayate, Salta
$620

EMMA ZUCCARDI 2014
680-1400m Santa Rosa/Altamira/Tupungato, Mendoza
$945

TANNAT
Tannat, hailing from south west France, has now found a natural home in the province of Salta

Molasses and jasmine on the nose. Rich and very full-bodied

EL PORVENIR DE CAFAYATE ‘LABORUM’ 2015
1700m Cafayate, Salta
$800 (Single Vineyard)

MERLOT
This Bordeaux grape needs a cool but sunny climate and so is at its best at altitude, where warm days and cool nights lengthen the ripening of the grapes for more intensity and complexity. Patagonia is also showing much promise for this variety

Rich and plummy, sweet spice and bitter chocolate with ripe fruits, dates and raisins. Soft and rich in the mouth

‘SELECCIÓN G’ LUIGI BOSCA 2013
800m Barrancas, Maipú, Mendoza
$420

ZUCCARDI ‘Q’ 2013
680m Santa Rosa, Mendoza
$580

TRAPICHE ‘OLD CASK’ 2016
750–1100m Uco Valley, Mendoza
£370

CHACRA ‘MAINQUÉ’ 2012
350m Mainque, Rio Negro, Patagonia
$950

LUIGI BOSCA ‘MERLOT’ 2013
980m Barrancas, Maipú, Mendoza
$720

CABERNET FRANC
Like the rest of the Bordeaux varieties, Cabernet Franc has found its home in Argentina. This grape is traditionally blended, but is increasingly made as a single varietal in Mendoza and the Río Negro, producing leafy and elegantly aromatic wines

Leafy, menthol and deep black fruits. Brooding complexity and very fresh and clean finish. Medium-bodied

CATENA ‘APPELLATION SAN CARLOS’ 2014
1120m El Cepillo, San Carlos, Uco Valley, Mendoza
$450

PULENTA ‘GRAN CABERNET FRANC’ 2013
980m, Agrelo, Luján de Cuyo, Mendoza
$790 (Single Vineyard)

CASARENA ‘LAUREN’S VINEYARD’ 2012
975m Agrelo, Luján de Cuyo, Mendoza
$980 (Single Vineyard)

TRAPICHE ‘FINCAS’ 2013
760m Cruz de Piedra, Maipú, Mendoza
$550
RED WINES

PINOT NOIR
Pinot Noir - the most demanding of all grapes to grow. Here the cool winds, high sunshine intensity and mineral soils make for a unique style and quality that gets better and better in this new region.

Light and fresh, crushed raspberry and morello cherry with earthy tones. Complex, elegant and rich from Patagonia.

MANOS NEGRAS
“RED SOIL” 2012
400m Añelo, Neuquén, Patagonia
$515

FAMILIA SCHROEDER
“PIEDRA CEREZA” 2014
250m Neuquén, Patagonia
$440 (Unoaked)

CHACRA ‘BARDA’ 2016
250m Río Negro, Patagonia
$715

SYRAH/SHIRAZ
Syrah likes some heat, so is well suited to the province of San Juan and the east of Mendoza, resulting in wines with guts and character. Of late, Salta is producing some fabulous Syrah/Shiraz.

Black cherry and kirsch with black pepper and juicy tannins in the mouth.

LUIGI BOSCA ‘SYRAH’ 2013
780m Uco Valley, Mendoza
$550

MAURICIO LORCA
‘ÓPALO’ 2010
1150m Vista Flores, Uco Valley, Mendoza
$685 (Unoaked, Single Vineyard)

LUCA ‘LABORDE DOUBLE SELECT’ 2014
1067m La Consulta, Uco Valley, Mendoza
$685

CABERNET SAUVIGNON
The terroir of Argentina is perfect for Cabernet, since it needs a consistently warm climate to ensure a full ripening period. Cabernet Sauvignon is rarely made on its own to such character, intensity and finesse as in Argentina.

Cassis, tobacco and menthol on the nose. Fresh and minty with very fine and, in cool climate, grippy tannins. Complex and full-bodied.

EL PORVENIR DE CAFAYATE
‘LABORUM’ 2007
$985

FINCA SOPHENIA
‘SYNTHESIS’ 2012
1300m Tupungato, Uco Valley, Mendoza
$840

KAIKEN ‘ULTRA’ 2015
1067–1300m Luján de Cuyo/ Uco Valley, Mendoza
$520

SUSANA BALBO
‘MANDALA’ 2011
1150m Eugenio Bustos, San Carlos, Uco Valley, Mendoza
$980 (Single Vineyard)

MAURICIO LORCA
‘ÓPALO’ 2011
1150m Vista Flores, Uco Valley, Mendoza
$685 (Unoaked, Single Vineyard)

ALTA VISTA
‘PREMIUM’ 2015
1150m Agrelo, Luján de Cuyo, Mendoza
$410

TERRAZAS
SINGLE VINEYARD 2012
980m Perdriel, Luján de Cuyo, Mendoza
$945 (Single Vineyard)

‘SELECCIÓN G’
BODEGA FABRE 2014
800–1067m Luján de Cuyo, Maipú, Mendoza
$370
**RED WINES**

**MALBEC**
Malbec is the jewel in Argentina’s crown. Below are some of the finest Malbecs in the world which, when combined with the beef, offer an unbeatable food/wine combination. Malbec is also beautiful with chocolate.

*Ripe black fruits, raspberry and ripe cherry, with silky soft tannins that feel like melting chocolate. Sweet and ripe tannins Complex but always drinkable*

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VIÑA PATRICIA</strong> 2012</td>
<td>From our own 86-year-old vineyards. Made by Mauricio Lorca 980m Lunlunta, Luján de Cuyo, Mendoza</td>
<td>$750</td>
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<tr>
<td><strong>VIÑA PATRICIA ‘D’ORO’ 2011</strong></td>
<td>A nine barrel selection from our own vineyards in Lunlunta 980m Lunlunta, Luján de Cuyo, Mendoza</td>
<td>$935</td>
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<td><strong>SAN PEDRO DE YACOCHUYA 2013</strong></td>
<td>2000m Yacochuya, Salta</td>
<td>$610</td>
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<td><strong>LUIGI BOSCA ‘LA LINDA OLD VINES’ 2014</strong></td>
<td>960m Luján de Cuyo, Mendoza</td>
<td>$550</td>
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<td><strong>ZORZAL ‘GRAN TERROIR’ 2013</strong></td>
<td>1300m Gualtallary, Uco Valley, Mendoza</td>
<td>$650</td>
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<td><strong>FINCA SOPHENIA ‘SYNTHESES’ 2014</strong></td>
<td>1300m Tupungato, Uco Valley, Mendoza</td>
<td>$840</td>
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<td><strong>MANOS NEGRAS ‘ATREVIDA’ 2012</strong></td>
<td>1300m Altamira, Uco Valley</td>
<td>$790</td>
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<td><strong>BODEGA VISTALBA ‘TOMERO’ 2012</strong></td>
<td>1090m Tunuyán, Uco Valley, Mendoza</td>
<td>$460</td>
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<td><strong>MONTEVIEJO ‘PETITE FLEUR’ 2014</strong></td>
<td>1000m Vista Flores, Uco Valley, Mendoza</td>
<td>$540</td>
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<td><strong>CATENA 2015</strong></td>
<td>980–1402m Luján de Cuyo/ Uco Valley, Mendoza</td>
<td>$950</td>
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<tr>
<td><strong>ZUCCARDI ‘SERIE A’ 2014</strong></td>
<td>1150–1400m Uco Valley, Mendoza</td>
<td>$420</td>
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<tr>
<td><strong>VIÑA COBOS ‘BRAMARE APPELLATION UCO VALLEY’ 2013</strong></td>
<td>1000–1150m San Carlos/Tupungato, Uco Valley, Mendoza</td>
<td>$790</td>
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<td><strong>KAIKEN ‘ULTRA’ 2015</strong></td>
<td>1000m Uco Valley, Mendoza</td>
<td>$505</td>
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<tr>
<td><strong>MAURICIO LORCA ‘ÓPALO’ 2011</strong></td>
<td>1150m Vista Flores, Uco Valley, Mendoza</td>
<td>$685 (Unoaked, Single Vineyard)</td>
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<td><strong>ALTA VISTA ‘PREMIUM’ 2015</strong></td>
<td>1150m Luján de Cuyo, Mendoza</td>
<td>$410</td>
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<tr>
<td><strong>BENEGAS ‘DOS ALTURAS’ 2013</strong></td>
<td>860–1400m Maipú/Gualtallary, Mendoza</td>
<td>$755</td>
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<td><strong>ENRIQUE FOSTER ‘IQUE’ 2011</strong></td>
<td>1150m Agrelo, Luján de Cuyo, Mendoza</td>
<td>$545 (Unoaked)</td>
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<td><strong>‘SELECCIÓN G’ BODEGA FABRE 2014</strong></td>
<td>1067m Luján de Cuyo, Mendoza</td>
<td>$390</td>
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<tr>
<td><strong>ALTA VISTA ‘TERROIR SELECTION’ 2010</strong></td>
<td>1067–1120m Agrelo/Las Compuertas/San Carlos, Mendoza</td>
<td>$755</td>
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<td><strong>MENDEL 2014</strong></td>
<td>990m, Luján de Cuyo, Mendoza</td>
<td>$685</td>
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<tr>
<td><strong>ALTOS LAS HORMIGAS ‘CLASICO’ 2016</strong></td>
<td>800m Medrano, Barrancas, Lunlunta, Mendoza</td>
<td>$44.0</td>
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<tr>
<td><strong>FAMILIA SCHROEDER ‘PIEDRA CEREZA’ 2014</strong></td>
<td>250m Neuquén, Patagonia</td>
<td>$505</td>
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<td><strong>NOEMIA ‘A LISA ’ 2015</strong></td>
<td>300m Mainqué, Río Negro, Patagonia</td>
<td>$880</td>
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</tbody>
</table>
**RED WINES**

In many respects, the blends below lend an idea as to the style of Bordeaux before they virtually gave up on Malbec. There is no doubt that in Argentina the Cabernet/Malbec blend forms a large part of the fine wine tradition, since this combination works so well.

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
<th>Blend</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>RED BLENDS</strong></td>
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<tr>
<td>EL PORVENIR DE CAFAYATE</td>
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<tr>
<td>‘AMAUTA’ 1’ 2016</td>
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<td>Malbec/Cabernet/Syrah</td>
<td>1750m Cafayate, Salta</td>
<td>$580</td>
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<td>FLICHMAN ‘PAISAJE DE TUPUNGATO’ 2014</td>
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<td>Malbec/Cabernet/Perfetto</td>
<td>1300m Tupungato, Uco Valley, Mendoza</td>
<td>$390</td>
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<tr>
<td>LORCA ‘CORTE G’ 2011</td>
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<td>Cabernet Franc/</td>
<td>1150m Vista Flores, Uco Valley, Mendoza</td>
<td>$660</td>
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<td><strong>ZUCCARDI ‘TITO’ 2012</strong></td>
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<td>Malbec/Cabernet/Anceletta/Caladoc</td>
<td>1150m La Consulta, Uco Valley, Mendoza</td>
<td>$945</td>
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<td><strong>LUIGI BOSCA ‘GALA NO. 4’ 2012</strong></td>
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<td>Cab Franc/Malbec</td>
<td>1067m Luján de Cuyo, Mendoza</td>
<td>$1030</td>
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<tr>
<td><strong>LUIGI BOSCA ‘DE SANGRE’ 2010</strong></td>
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<td>Cabernet/Merlot/Syrah</td>
<td>960–1050m Maipú, Luján de Cuyo, Mendoza</td>
<td>$775</td>
</tr>
<tr>
<td><strong>‘CORTE G’ ZUCCARDI 2009</strong></td>
<td></td>
<td>Malbec/Tempranillo/Syrah</td>
<td>620–1000m Santa Rosa/Vista Flores, Mendoza</td>
<td>$735</td>
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<tr>
<td><strong>FLICHMAN ‘PAISAJE DE BARRANCAS’ 2014</strong></td>
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<td>Syrah/Malbec/Cabernet</td>
<td>800m Barrancas, Maipú, Mendoza</td>
<td>$390</td>
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<tr>
<td><strong>FAMILIA SCHROEDER 2010</strong></td>
<td></td>
<td>Pinot Noir/Malbec</td>
<td></td>
<td>$880</td>
</tr>
</tbody>
</table>

**CATENA MALBEC 2015**
980–1402m Luján de Cuyo/Uco Valley, Mendoza
Half bottle 375ml $305

**FABRE MONTMAYOU ‘RESERVA MALBEC’ 2012**
1067m Vistalba, Luján de Cuyo, Mendoza
Magnum 1500ml $1080

**NORTON ‘PRIVADA’ 2012**
Malbec/Merlot/Cabernet
980m Perdriel, Luján de Cuyo, Mendoza
Magnum 1500ml $1420

**THE LOW HUMIDITY IN THE WINE REGIONS MAKES THE GROWTH OF BOTRYTIS ON THE GRAPES VIRTUALLY IMPOSSIBLE, BUT THE EXTRAORDINARY LENGTH OF TIME THAT THE GRAPES CAN HANG ON THE VINE ALLOWS FOR THE PRODUCTION OF LATE HARVEST WINES WHICH HAVE REMARKABLE INTENSITY OF FLAVOUR AND BALANCE**

**OTHER FORMATS**

**CATENA MALBEC 2015**
980–1402m Luján de Cuyo/Uco Valley, Mendoza
Half bottle 375ml $305

**FABRE MONTMAYOU ‘RESERVA MALBEC’ 2012**
1067m Vistalba, Luján de Cuyo, Mendoza
Magnum 1500ml $1080

**NORTON ‘PRIVADA’ 2012**
Malbec/Merlot/Cabernet
980m Perdriel, Luján de Cuyo, Mendoza
Magnum 1500ml $1420

**LABORUM TORRONTÉS DE OTOÑO 2012**
1750m, Cafayate, Salta
Glass 90ml $105
Bottle 500ml $630

**WEINERT ‘COSECHA DE OTOÑO’ 2010**
Sauvignon Blanc
1000m Luján de Cuyo, Mendoza
Bottle 580ml $75

**ZUCCARDI ‘MALAMADO’**
Malbec (Port-style)
800m Maipú, Mendoza
Glass 60ml $90
Bottle 750ml $685

**FAMILIA SCHROEDER ‘DESEADO’ NV**
Sparkling Sweet Torrontés
250m San Patricio del Chañar, Neuquén, Patagonia
Glass 125ml $80
Bottle 750ml $505
SUPER MALBEC

Drawn from 15 years of championing this beautiful grape, here is a selection of the finest Malbecs in the world.

MALBEC SALTA

YACOCHUYA 2007
2000m Yacochuya, Salta
$1840

EL PORVENIR DE CAFAYATE ‘LABORUM’ 2011
1750m Cafayate, Salta
$1135 (Single Vineyard)

COLOMÉ ‘ALTO ALMA’ 2013
3111m Calchaqui Valleys, Salta
$2200

LUJÁN DE CUYO

Ugarteche, Agrelo, Perdriel, Lnilunta, Mayor Drummond

ALTA VISTA ‘SERENADE’ 2011
1150m Alto Agrelo
$1030 (Single Vineyard)

CASARENA ‘JAMILLA’S VINEYARD’ 2012
1000m Perdriel
$945 (Single Vineyard)

VIÑA COBOS ‘BRAMARE MARCHIORI’ 2009
950m Perdriel
$1840 (Single Vineyard)

CASARENA ‘LAUREN’S VINEYARD’ 2012
980m Agrelo
$945 (Single Vineyard)

MALBEC MENDOZA

UCO VALLEY

Gualtallary, San José, Tupungato

DOÑA PAULA ‘ALLUVIA PARCEL’ 2010
1400m Gualtallary
$1315 (Single Vineyard)

ALTOS LAS HORMIGAS ‘APPELLATION GUALTALLARY’ 2014
1300m Gualtallary
$1050

TRAPICHE TERROIR SERIES ‘AMBROSÍA’ 2011
1200m Gualtallary
$1030 (Single Vineyard)

MENDOZA Luján DE CUYO

Las Compuestas and Vistalba

MATÍAS RICCITELLI ‘REPUBLICA DEL MALBEC’ 2012
1067m Las Compuestas
$1280 (Single Vineyard)

TERRAZAS SINGLE VINEYARD 2011
1067m Las Compuestas, Luján de Cuyo, Mendoza
$1050 (Single Vineyard)

LUIGI BOSCA D.O.C. 2012
1067m Luján de Cuyo
$790 (Single Vineyard)

MENDOZA BLENDS

CATENA ZAPATA ‘MALBEC ARGENTINO’ 2010
1150–1402m Altamira/Gualtallary
$1735

ZUCCARDI ‘Q’ 2013
1100–1150m Vista Flores, Altamira, La Consulta
$600

KAiken ‘MAI’ 2010
1067–1100m Luján de Cuyo, Uco Valley
$1315

UCO VALLEY

La Consulta, Altamira, San Carlos, El Cepillo, Eugenio Bustos

FINCA REMOTA 2011
1150m Altamira
$1525 (Single Vineyard)

CATENA ZAPATA ‘NICASIA’ 2010
1150m Altamira
$1735 (Single Vineyard)

ZUCCARDI ‘ALLUVIONAL’ 2008
1150m La Consulta
$1525 (Single Vineyard)

TINTO NEGRO ‘VINEYARD 1955’ 2011
900m La Consulta, Uco Valley, Mendoza
$1385 (Single Vineyard)

UCO VALLEY

Vista Flores, Tunuyán, Los Arboles

SUSANA BALBO ‘MANDELA’ 2013
1200m Chacayes, Tunuyán
$1000 (Single Vineyard)

ALTOS LAS HORMIGAS ‘APPELLATION VISTA FLORES’ 2011
1150m Vista Flores
$1050

MONTEVIEJO ‘LINDAFLOR’ 2010
1000m Vista Flores
$1210 (Single Vineyard)

MONTEVIEJO ‘LA VIOLETA’ 2009
1000m Vista Flores
$2080 (Single Vineyard)

MENDOZA BLENDS

CATENA ZAPATA ‘MALBEC ARGENTINO’ 2010
1150–1402m Altamira/Gualtallary
$1735

ZUCCARDI ‘Q’ 2013
1100–1150m Vista Flores, Altamira, La Consulta
$600

KAiken ‘MAI’ 2010
1067–1100m Luján de Cuyo, Uco Valley
$1315

PATAGONIA

Rio Negro

NOEMIA ‘J ALBERTO’ 2014
300m Mainquén, Rio Negro, Patagonia
$1030 (Single Vineyard)

BODEGA NOEMIA 2014
300m Mainquén, Rio Negro, Patagonia
$1785

Prices subject to a 10% service charge.
These wines represent the very best of Argentina, some being the ‘Icon’ wines from major wineries, others being from small, independent wineries working in specific areas of Mendoza.

New and unusual grape varieties are finding their niche in the fine tradition too, providing more scope to the diversity of this beautiful country. Some of these will be subject to availability.

WHITE WINE

CATENA ZAPATA ‘WHITE BONES’ 2011
Chardonnay
1402m Gualtallary, Uco Valley, Mendoza
$1735 (Single Vineyard)

ZORZAL ‘PORFIADO’ 2010
Pinot Noir
1300m Tupungato, Uco Valley, Mendoza
$1870

ZORZAL ‘FIELD BLEND’ 2012
Cabernet Sauvignon/Malbec
1300m Gualtallary, Uco Valley, Mendoza
$820 (Single Vineyard)

ZORZAL ‘TINTO DE TIZA’ 2012
Malbec/Cabernet Franc/Cabernet Sauvignon
1300m Gualtallary, Uco Valley, Mendoza
$880 (Single Vineyard)

ZUCCARDI ‘ZETA’ 2010
Malbec/Cabernet
1100-1230m La Consulta/Gualtallary, Uco Valley, Mendoza
$1030

SUSANA BALBO ‘BRIOSO’ 2012
Cabernet/Malbec/Merlot/Cab Franc/Petit Verdot
1150m Agrelo, Luján de Cuyo, Mendoza
$1030 (Single Vineyard)

RED WINE

EL PORVENIR DE CAFAYATE ‘PORVENIR BLEND’ 2011
Malbec/Cabernet/Tannat/ Petit Verdot
1750m Cafayate, Salta
$1670

ZORZAL ‘PORFIADO’ 2010
Pinot Noir
1300m Tupungato, Uco Valley, Mendoza
$1870

ACHAVAL-FERRER ‘QUIMERA’ 2011
Malbec/Cabernet Franc/Cabernet Sauvignon/Merlot/Petit Verdot
980-1400m Uco Valley/Luján de Cuyo, Mendoza
$1365

BODEGA VISTALBA ‘CORTE A’ 2010
Malbec/Bonarda/Cabernet
1067m Vistalba, Luján de Cuyo, Mendoza
$1135

VIÑA COBOS ‘VOLTURNO’ 2013
Cabernet Sauvignon/Malbec
995m Perdriel, Luján de Cuyo, Mendoza
$3480 (Single Vineyard)

NORTON ‘GERNOT LANGES’ 2008
Cabernet/Franc/Malbec
980m Perdriel, Luján de Cuyo, Mendoza
$1555

NICHOLAS CATENA ZAPATA 2010
Cabernet Sauvignon/Malbec
980-1402m Luján de Cuyo, Uco Valley, Mendoza
$1450

MENDEL ‘UNUS’ 2013
Malbec/Cabernet Sauvignon/Petit Verdot
980-1150m Luján de Cuyo, Uco Valley, Mendoza
$1450

LUIGI BOSCA ‘GALA NO. 2’ 2012
Cabernet/Franc/Merlot
1067m Luján de Cuyo, Mendoza
$1125

FINCA FLICHEMAN ‘DEDICADO’ 2014
Cabernet/Malbec/Merlot/Syrah
800m Barrancas, Maipú, Mendoza
$1000

BENEGAS ‘OLD VINE BLEND’ 2013
Cabernet Sauvignon/Franc/Petit Verdot
800m Maipú/Luján de Cuyo, Mendoza
$840

CHACRA ‘TREINTAY DOS’ 2012
Pinot Noir
250m Río Negro, Patagonia
$1680 (Single Vineyard)

BODEGA NOEMIA ‘DUE 2’ 2010
Cabernet Sauvignon/Merlot
230m Mainqué, Río Negro
$1870
## BY THE GLASS AND ROSÉ
Glass 150ml
Pot 400ml

<table>
<thead>
<tr>
<th>WHITE</th>
<th>ROSE</th>
<th>RED</th>
<th>CATENA ‘APPELLATION SAN CARLOS’ 2013</th>
</tr>
</thead>
</table>
| **COLOMÉ ‘SALTA TORRONTÉS’ 2017**
3111m Cafayate, Salta
Glass $80
Pot $220 | **‘SELECCIÓN G’ FINCA SOPHENIA 2016**
Rosé of Malbec
1300m Tupungato, Uco Valley, Mendoza
Glass $75
Pot $195 | **VIÑA PATRICIA 2012**
Malbec from our own 86-year-old vineyards. Made by Mauricio Lorca
980m Lunlunta, Luján de Cuyo, Mendoza
Glass $145
Pot $380 |
| **LUIGI BOSCA ‘CORTE G’ BLANCO 2014**
Sauvignon Blanc/Riesling
760m Maipú, Mendoza
Glass $115
Pot $305 (Unoaked) | **‘SELECCIÓN G’ FINCA SOPHENIA 2014**
Sauvignon Blanc
1300m Tupungato, Uco Valley, Mendoza
Glass $75
Pot $195 (Unoaked) | **FAMILIA SCHROEDER ‘PIEDRA CEREZA’ 2014**
Malbec
250m Neuquén, Patagonia
Glass $115
Pot $270 |
| **‘SELECCIÓN G’ FINCA SOPHENIA 2014**
Sauvignon Blanc
1300m Tupungato, Uco Valley, Mendoza
Glass $75
Pot $195 (Unoaked) | | **FAMILIA SCHROEDER ‘PIEDRA CEREZA’ 2014**
Pinot Noir
250m Neuquén, Patagonia
Glass $105
Pot $240 (Unoaked) |
| **LUIGI BOSCA ‘LA LINDA’ 2016**
Chardonnay
960m Luján de Cuyo, Mendoza
Glass $80
Pot $220 | **‘CORTE G’ ZUCCARDI 2009**
Malbec/Tempranillo/Syrah
620-1000m Santa Rosa/Vista Flores, Mendoza
Glass $145
Pot $380 | **FAMILIA SCHROEDER ‘PIEDRA CEREZA’ 2014**
Tempranillo
680m Santa Rosa, Mendoza
Glass $115
Pot $305 |
| **LUIGI BOSCA ‘LA LINDA’ OLD VINES’ 2014** | **ZUCCARDI ‘Q’ 2011**
Tempranillo
680m Santa Rosa, Mendoza
Glass $115
Pot $305 | **ZORZAL ‘UNICO’ 2017**
Cabernet Sauvignon
1350m Gualtallary, Uco Valley, Mendoza
Glass $90
Pot $220 |

Prices subject to a 10% service charge