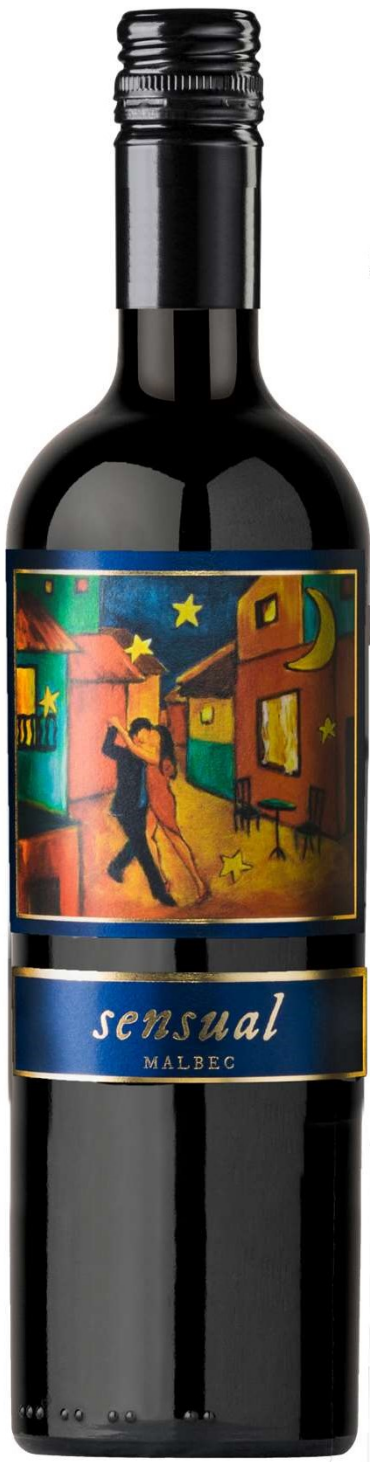


2019 SENSUAL BIANCHI MALBEC



WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

13.6%

Total Acidity

5.4 G/L

Residual Sugar

2.3 G/L

pH

3.70

DESCRIPTION

This Malbec has attractive purplish hues in the glass. It is young, vibrant and ripe with red fruits which are evident on the nose. It has a floral touch which is typical for a Malbec from this region. In addition, due to the characteristics of our soil, some fresh, mineral notes can be found which add further youth and liveliness to this wine. The palate shows a somewhat sweet wine with round tannins, medium structure and an elegant mouth-feel. All of these qualities make up a balanced wine that can be served with any sort of menu.

WINEMAKER NOTES

The grapes for this single-vineyard wine come from Valentin Bianchi's Doña Elsa Estate, in Rama Caída, San Rafael, Mendoza, 2460 feet above sea level. One of the coolest areas in San Raphael, the soil in Rama Caída is of sandy calcareous composition & alluvial origins. Hand-picked, the grapes are crushed, fermented at controlled temperatures in stainless steel tanks and inoculated with selected yeasts at controlled temperatures of 82.4° F. Very gentle, periodic pumping over is conducted, with 7-10 days' total maceration & natural stabilization. There is minimal French oak aging (25% of the wine comes in contact with medium-toasted French oak staves for 3 months) in an effort to keep fruit fresh, lively & prominent, with a further 3 month's aging in the bottle.

SERVING HINTS

Sensual Malbec is an elegant and balanced accompaniment to a wide range of foods, from garlic-y Italian dishes to hearty stews, steaks, burger, and chops.

2017 SENSUAL BIANCHI MALBEC

WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

DESCRIPTION

Attractive purplish hues. This young and vibrant wine has ripe red fruits evident in the nose, with hints violets which define the Malbec wine in this region. The beauty of the Malbec in Argentina is its ability to combine a rich, weighty mouth feel with a soft silkiness normally associated with lighter wines. The fresh fruit flavors on the palate mimic the aromas. The soft, sweet, pleasing taste leads to a fairly long finish, with round tannins and great freshness.

WINEMAKER NOTES

The grapes for this single-vineyard wine come from Valentin Bianchi's Doña Elsa Estate, in Rama Caída, San Rafael, Mendoza, 750 meters above sea level. One of the coolest areas in San Raphael, the soil in Rama Caída is of sandy calcareous composition & alluvial origins. Hand-picked, the grapes are crushed, fermented at controlled temperatures in stainless steel tanks and inoculated with selected yeasts at controlled temperatures of 82.4° F. Very gentle, periodic pumping over is conducted, with 7-10 days' total maceration & natural stabilization. There is minimal French oak aging (25% of the wine comes in contact with medium-toasted French oak staves for 3 months) in an effort to keep fruit fresh, lively & prominent, with a further 3 month's aging in the bottle.

Wine Composition

100% Malbec

Alcohol

13.3%

Total Acidity

5.2 G/L

Residual Sugar

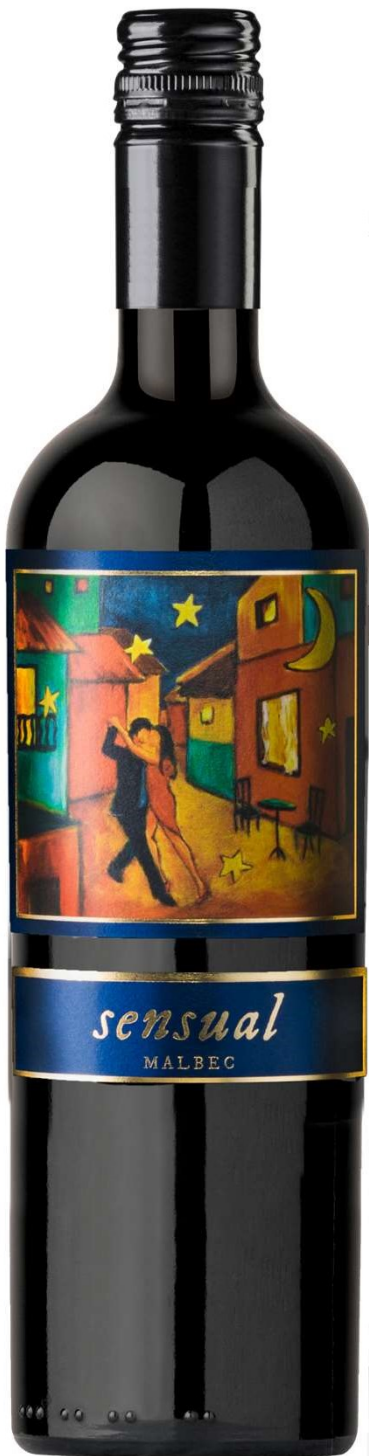
4.5 G/L

pH

3.70

SERVING HINTS

Sensual Malbec is an elegant and balanced accompaniment to a wide range of foods, from garlic-y Italian dishes to hearty stews, steaks, burger, and chops.



2015 SENSUAL BIANCHI MALBEC



WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

13.1%

Total Acidity

5.45 G/L

Residual Sugar

5.45 G/L

pH

3.75

DESCRIPTION

Ripe purple plums are evident in the nose, with hints of vanilla. The beauty of the Malbec in Argentina is its ability to combine a rich, weighty mouth feel with a soft silkiness normally associated with lighter wines. The fresh fruit flavors on the palate mimic the aromas. The soft, pleasing taste leads to a fairly long finish.

WINEMAKER NOTES

The grapes for this single-vineyard wine come from Valentin Bianchi's Doña Elsa Estate, situated in Rama Caída, San Rafael, Mendoza, around 750 meters above sea level. One of the coolest areas in San Raphael, the soil in Rama Caída is of sandy calcareous composition and alluvial origins. Hand-picked and twice sorted by hand, the grapes are crushed, fermented at controlled temperatures in stainless steel tanks and inoculated with selected yeasts. Very gentle, periodic pumping over is conducted, with seven days' total maceration and natural stabilization. There is minimal French oak aging (25% of the wine comes in contact with medium-toasted French oak staves for three months) in an effort to keep fruit fresh, lively and prominent, with a further three month's aging in the bottle.

SERVING HINTS

Sensual Malbec is the perfect accompaniment to a wide range of foods, from garlic-y Italian dishes to hearty stews, steaks, burgers and chops.

2017 SENSUAL BIANCHI CABERNET SAUVIGNON



WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Cabernet
Sauvignon

Alcohol

13.4%

Total Acidity

6.0 G/L

Residual Sugar

4.5 G/L

pH

3.65

DESCRIPTION

Very attractive ruby-red hue. Spicy aromas of black pepper and red pepper, with seductive hints of ripe berries. It is an elegant Cabernet Sauvignon. Smooth, full-bodied wine, with some fresh mineral notes, and tastes that mimic the aromas. Balanced acidity. The above leads to a soft and complex finish with pleasing fruit and spices on the palate and great volume on the finish.

WINEMAKER NOTES

The vineyards for these wines are located in San Rafael, Mendoza at 750 meters above sea level, in sandy-calcareous soils of alluvial origins. Hand-picked and twice sorted by hand, the grapes for Sensual Cabernet Sauvignon are crushed, fermented at controlled temperatures of 82.4° F in stainless steel tanks and inoculated with selected yeasts. Very gentle, periodic pumping over is conducted, with 7-10 days' total maceration and natural stabilization. Twenty five percent of the wine spends three months in contact with medium-toasted French oak staves. It spends a further 3 months in bottle before shipping.

SERVING HINTS

The perfect accompaniment to a wide range of foods, especially the steaks and beef that are typical of Argentine cuisine.

2015 SENSUAL BIANCHI CABERNET SAUVIGNON



WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Cabernet
Sauvignon

Alcohol

13.8%

Total Acidity

5.20 G/L

Residual Sugar

5.90 G/L

pH

3.75

DESCRIPTION

Classic Cabernet has aromas of black pepper, cedar, fine herbs, with notes of paprika and vanilla in the nose. It is a full bodied wine with a smooth and balanced sensation in the mouth and tastes that mimic the aromas. The above leads to a soft and complex finish with pleasing fruit, spices and vanilla great fullness on the palate and great volume on the finish.

WINEMAKER NOTES

The vineyards for these wines are located in San Rafael, Mendoza at 750 meters above sea level, in sandy-calcareous soils of alluvial origins. Hand-picked and twice sorted by hand, the grapes for Sensual Cabernet Sauvignon are crushed, fermented at controlled temperatures in stainless steel tanks and inoculated with selected yeasts. Very gentle, periodic pumping over is conducted, with seven days' total maceration and natural stabilization. Twenty five percent of the wine spends three months in contact with medium-toasted French oak staves. It spends a further one month in bottle before shipping.

SERVING HINTS

The perfect accompaniment to a wide range of foods, especially the steaks and beef that are typical of Argentine cuisine.