

# Welcome to the 'New Age' of Wine

*"It's not just a wine, it's an experience!"*



**New Age White**



**New Age Rose**



**New Age Red**

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# **CUTTING EDGE – *SEXY WINE***

*Slightly Effervescent*

**N  
E  
W  
  
A  
G  
E**

**By the Glass  
– OR –  
As A Cocktail**

**Sustainably Farmed  
Estate Grown & Bottled**

**Screw Cap**

easy to open – easy to close

*Keeping wine sparkling & fresher longer*

**Low Alcohol!  
Low Calories!**

**#1 Selling Argentine White Wine**

Family owned and operated  
winery for 3 generations

Established in 1928 making Bianchi  
one of the oldest family owned  
wineries in Argentina

# New Age 'Skinny' Drinks!



## **Tincho**

4oz of New Age – 96 Calories

Twist of Lime - 1 Calorie

Rocks glass filled with ice

97 Calories

## **Tincho Grande**

4 oz New Age White – 96 Calories

1 oz Citrus Vodka – 57 Calories

Twist of Lime – 1 Calories

154 Calories



## **Pink Grapefruit Splash**

4 oz New Age White – 96 Calories

1 oz Pink Grapefruit Vodka – 69 Calories

Splash Pink Grapefruit Juice – 10 Calories

Shake over ice and pour in glass over Muddled Mint

Garnish with Sprig of Mint

175 Calories



## **White or Rose Sangria**

-No additional alcohol added but the fruit configured-

5 oz of New Age Rose = 126 Calories

Slice of Orange(2), 2 Strawberries(6), limes (3), pineapple(14)=

25 Calories

149 Calories



## **Super Sonic Cherry Limeade**

4 oz New Age – 96 Calories

1 oz Cherry Vodka – 69 Calories

2 Lime Slices Squeeze – 2 Calories

Dash of Grenadine – 1 tablespoon = 24 Calories

191 Calories

# New Age Spirits Cocktails!



## RASPBERRY ZINGER

New Age Rose - 3 oz.

Raspberry Vodka - .5 oz.

Agave Nectar - .25 oz.

Champagne Grapes - 8 ea.

Fresh Lemon Grass (1/4 inch slices) – 4 ea.

Garnish: Lemon Grass Stalk w/ Champagne Bunch

### *Procedure:*

muddle lemon grass and Champagne grapes with agave nectar

add Vodka, shake with ice and strain into flute

top with New Age Rose

142 Calories



## RAZZMARY

New Age Rose - 3 oz.

Raspberry Vodka - .5 oz.

Sweet & Sour Mix – 1 oz.

Sprig of Fresh Rosemary - 1 ea.

Fresh Raspberries – 2 ea.

Garnish: 1 Raspberry & Small Rosemary Sprig

### *Procedure:*

add all ingredients to tin except for the Rose with ice

shake, pour New Age Rose into an iced wine glass

strain contents from tin over the Rose

141 Calories



## YIN YANG

New Age Rose - 3 oz.

Berry Acai Vodka - .5 oz.

1/4 Inch Cucumber Slices (with seeds) – 2 ea.

Fresh Blueberries – 10 ea.

Fresh Lime Juice - .5 oz.

Agave Nectar - .5 oz.

Garnish: Cucumber Rind and Two Speared Blueberries

### *Procedure:*

muddle all ingredients except for New Age

shake with ice and shake well, double strain into an iced martini glass

top with New Age Rose

138 Calories



# New Age Spirits Cocktails!



## PEACH PASSION

New Age White - 3 oz.  
Amaretto Liqueur - .5 oz.  
Fresh Peach Slices – 3 ea.  
Cranberry Juice - .5 oz.  
Garnish: Peach Slice

### *Procedure:*

muddle peaches with everything except the New Age White wine cap and shake well with ice, pour New Age into an iced glass strain contents from tin over the wine

155 Calories



## APRICOT SUNSET

New Age White - 3 oz.  
Elderflower Liqueur - .5 oz.  
Orange Juice - .5 oz.  
Agave Nectar - .5 oz.  
Fresh Thyme Stalks – 2 ea.  
Fresh Apricot Slices – 3 ea.  
Garnish: Champagne Grapes & Apricot Slice

### *Procedure:*

muddle apricot with the agave nectar  
add the remaining ingredients except for the New Age cap and shake well, strain into an iced wine glass and top with the New Age White

147 Calories



## SWEET MANGO HEAT

New Age White - 3 oz.  
Mango Rum - .5 oz.  
Mango Juice– 1 oz.  
Agave Nectar - .5 oz.  
¼ Inch Serrano Pepper Slice – 1 ea.  
Garnish: Champagne Grapes & Serrano Pepper Slice

### *Procedure:*

add all ingredients into a tin with ice except for New Age cap and shake well, strain into an iced wine glass and top with New Age White

137 Calories

# NEW

# AGE

**# 1 'Best Selling' Argentine White Wine *Nationally***

**#8 'Best Selling' Argentine Wine *Nationally***

*Source: AC Nielsen Data, 13 Weeks, Date Ending 07/2012, Dollar Volume*



A light yellow/green colored wine, with fruity and floral aromas of great intensity. Balanced acidity leads to soft, semi-sweet and slightly effervescent flavors and mouth feel.

*“An extremely refreshing, vivacious and sensual wine.”*

This wine should be served well-chilled as an aperitif or dessert. Terrific addition to fruit-based cocktails.

Try it on ice with a slice of lime as a Tincho!

**‘Tincho’  
New Age  
Over Ice  
With a Slice of Lime**





# Sustainable Farming

One of the oldest wineries in Argentina, Bodegas Valentin Bianchi is nestled in the southernmost part of the Mendoza wine region – high up against the foothills of the Andes Mountains .

The pristine and panoramic Valle Grande and Atuel River Canyon are situated there. Mindful of this fertile area’s natural gifts, the third generation of the Bianchi family now running the winery have instituted many sustainable farming practices, from planting cover crops between the vines and using corn husks to “naturally” tie vines to the trellis (which are crafted from old tree barks), to installing netting (rather than spraying with chemicals) to protect the vines from grape-eating birds.

The family’s overall vineyard management philosophy is to “use what nature provides” in a way that is good for both the terroir in which the grapes are grown and for the people who will enjoy Valentin Bianchi’s flavorful wines, like  
***New Age White, Rose and Red.***

# NEW AGE WHITE WINE NV



## Description:

A light yellow-green colored wine, with fruity and floral aromas of great intensity. Balanced acidity leads to soft, semi-sweet and slightly effervescent flavors and mouth feel. It is an extremely refreshing, vivacious and sensual wine.

## Winemaker's Notes

Picked by hand from the Valentin Bianchi Estate vineyards, the grapes are crushed and cooled, followed by 12 hours of cold maceration (to pull the color from the skins) and pressing. Fermentation begins by inoculation with selected yeasts, half-way through the fermentation process the wine is centrifuged (spun) to halt fermentation, creating a slightly sweet, semi-sparkling wine.

## Serving Hints:

This wine should be served well-chilled as an aperitif or dessert. Also tastes great with spicy Thai, Indian, Chinese or Japanese cuisine.

*\*Terrific addition to fruit-based cocktails\**

**PRODUCER:** Valentin Bianchi S.A.  
**COUNTRY:** Argentina  
**REGION:** San Rafael, Mendoza  
**GRAPE VARIETY:** 90% Torrontes  
10% Sauvignon Blanc  
**RESIDUAL SUGAR:** 53.69 g/l

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| Pack | Size | Alc% | Ibs   | L     | W     | H     | Pallet | UPC           |
|------|------|------|-------|-------|-------|-------|--------|---------------|
| 12   | 750  | 9%   | 37.47 | 12.52 | 9.646 | 13.78 | 6x14   | 89991100046-5 |





# NEW AGE ROSE NV



## Description:

New Age Rose has a purple-red color, with very seductive and attractive violet hues. The wild raspberry aroma invades the glass while, in the mouth, sweet memories of sugar flakes, red fruits and violet flowers predominate through to the fresh, effervescent finish.

## Winemaker's Notes:

Picked by hand from the Valentin Bianchi Estate vineyards, the grapes are crushed and cooled, followed by 12 hours of cold maceration (to pull the color from the skins) and pressing. Fermentation begins by inoculation with selected yeasts, half-way through the fermentation process the wine is centrifuged (spun) to halt fermentation, creating a slightly sweet, semi-sparkling wine.

## Serving Hints:

This wine should be served well-chilled as an aperitif or dessert. Also makes a unique South American-style sangria.

|                        |                          |
|------------------------|--------------------------|
| <b>PRODUCER:</b>       | Valentin Bianchi S.A.    |
| <b>COUNTRY:</b>        | Argentina                |
| <b>REGION:</b>         | San Rafael, Mendoza      |
| <b>GRAPE VARIETY:</b>  | 50% Malbec<br>50% Merlot |
| <b>RESIDUAL SUGAR:</b> | 47.98 g/l                |

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| Pack | Size | Alc% | lbs   | L     | W     | H     | Pallet | UPC           |
|------|------|------|-------|-------|-------|-------|--------|---------------|
| 12   | 750  | 11%  | 37.47 | 12.52 | 9.646 | 13.78 | 6x14   | 89991100047-2 |



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# NEW AGE RED NV



## Description:

An exciting red blend possessing the juicy freshness of just-picked cherries and raspberries on the palate. The aromas of roses and violets round out the nose.

## Winemaker's Notes

Picked by hand from the Valentin Bianchi Estate vineyards, the grapes are crushed and cooled, followed by 12 hours of cold maceration (to pull the color from the skins) and pressing. Fermentation begins by inoculation with selected yeasts, half-way through the fermentation process the wine is centrifuged (spun) to halt fermentation, creating a slightly sweet, semi-sparkling wine.

## Serving Hints:

This wine should be served well-chilled as an aperitif or dessert. Also tastes great with spicy, savory and sweet dishes.

|                        |                          |
|------------------------|--------------------------|
| <b>PRODUCER:</b>       | Valentin Bianchi S.A.    |
| <b>COUNTRY:</b>        | Argentina                |
| <b>REGION:</b>         | San Rafael, Mendoza      |
| <b>GRAPE VARIETY:</b>  | 70% Bonarda, 30 % Malbec |
| <b>RESIDUAL SUGAR:</b> | 108 g/l                  |
| <b>TOTAL ACIDITY:</b>  | 6.5 g/l                  |
| <b>pH:</b>             | 3.1 g/l                  |

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| Pack | Size | Alc% | lbs   | L     | W     | H     | Pallet | UPC           |
|------|------|------|-------|-------|-------|-------|--------|---------------|
| 12   | 750  | 6%   | 37.47 | 12.52 | 9.646 | 13.78 | 6x14   | 89991100030-4 |



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