



MARCELO BOCARDO



AGEING: Un-oaked

VARIETALS: 100% Cabernet
Sauvignon

ALCOHOL: 14.5 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 30.000

CELLAR RECOMMENDATION: 3 years

SOILS: Limestone - Calcareous

Alluvial

VINEYARD: 10 years old vineyards in
Russell - Maipú
(at 2,624 ft asl)
Sustainable growth.

ORGANIC CERTIFIED

VINIFICATION: Manual harvest.

Fermentation and maceration
in small concrete vats with
indigenous yeasts. Malolactic
fermentation. Un ned.

TASTING NOTES: Bright red
ruby

color. On the nose aromas of
blackberries and pepper.

Great mouth ll sensation
with a mixture of red fruits,
sweet tannins and a balanced
nish.

PAIRINGS: Pairs well with
roasted chicken, portabello
mushrooms and all kind of
cheeses.



MARCELO BOCARDO



AGEING: Un-oaked

VARIETALS: 100% Malbec

ALCOHOL: 14.2 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 50.000

CELLAR RECOMMENDATION: 3
years

SOILS: Limestone - Calcareous
Alluvial

VINEYARD: 10 years old vineyards
in

Russell - Maipú
(at 2,624 ft asl)

Sustainable growth.

ORGANIC CERTIFIED

VINIFICATION: Manual
harvest.

Fermentation and maceration
in small concrete vats with
indigenous yeasts. Malolactic
fermentation. Un ned.

TASTING NOTES: A sappy,
fresh

and gently herbal nose with
bright red-berry aromas,
leading to a palate with boldly
succulent dark-berry and
chocolate avors. Holds fresh
and assertive. Drink or hold.

PAIRINGS: Pairs well with
tomato-based pastas, grilled
meats and roasted chicken.



MARCELO BOCARDO



AGEING: 30% aged for 6 months
in French oak barrels.

VARIETALS: 100% Chardonnay

ALCOHOL: 14.2 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 10.000

CELLAR RECOMMENDATION: 3
years

SOILS: Limestone

VINEYARD: 10 years old vineyards
in

Russell - Maipú
(at 2,624 ft asl)

Sustainable growth.

ORGANIC CERTIFIED

VINIFICATION: Manual
harvest.

Fermented in small concrete
vats with indigenous yeasts.
Unfined.

TASTING NOTES: Bright yellow
with green hues. On the nose,
tropical fruits and green
apple. Fresh wine with a little
sweet sensation and great
acidity. Flavors such as
mango, ripe melon and a
touch of vanilla.

PAIRINGS: Pairs well with
fresh seafood, smoky cheeses
and creamy pastas.