



THE BEST 3 ARGENTINEAN WINES

M is as a minor blending variety of red Bordeaux, but its roots are now firmly planted in the Mendoza region of Argentina.

The natural attributes of the high altitude Mendoza region allow for this world-class wine, sitting on the same lines of latitude as South Africa and New Zealand, the constant rays of celebrated sunshine and the mountains cooling effect blend together to create a robust wine.

The flavours frequently associated with Argentinean Malbec consist of currants; cherries, raspberries and plums, all much like the small, dark and juicy grape. The high quality concentration of flavours in Malbec is the result of the wine being liberally oaked.

After more than a century of nurturing, this pure variety is currently unbeatable in terms of value for money.



MENDEL 2010

THIS WINE HAS AN EXPRESSIVE BOUQUET WITH SCENTS OF BLACKBERRY AND RASPBERRY. THIS WINE IS ALSO A DARK PLUM, BUT IS INFUSED WITH THYME AND EVEN MINT. IT HAS MEDIUM BODIED PALATE WITH CRISP BEAUTIFULLY DEFINED TANINS. IT HAS A POISE AND FINESSE WITH EFFERVESCENT FRESHNESS AND VITALITY IN THE FINISH.

LA FLOR 2012

Its colour is deep and brooding in stark contrast to the nose which is lifted and floral. It's sweet and fruity taste works swimmingly with the harmonious palate with silky tanins.

So a pleasingly rounded wine with a polished stucture.

VINALBA 2011

This wine literally wraps itself around your mouth with the ripe dark plum fruits. It's fullbodied flavour lingers for a long time, accompanied by sweet juicy tanins.

Ideal to accompany a peppered steak or lamb.