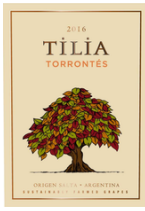


Argentina



Tilia Torrontes

Torrontes is a native varietal to Argentina and the best, like this one, comes from the Salta Region. This aromatic white has intense notes of passionfruit, candied grapefruit, and floral notes. While being on the sweeter side, the sting of acidity helps balance this wine out. Try it with Pad Thai, grilled shrimp skewers, and angel food cake with fresh pineapple.



Finca Wolffer Rosé

This sustainable rose is made in Mendoza, Argentina by a native Long Island winemaker. It is a blend of several grapes including Argentina's famous Malbec, Bonarda, and Torrontes. This fresh and crisp rose has notes of ripe berry, peach, and a hint of sundried grass. Perfect with barbecue pork, grilled fish, and summer afternoons.



Familia Zuccardi "A" Series Bonarda

Bonarda is Argentina's other red grape, usually used in blends and is called Charbono in California. This ink violet wine is intense and full of plum and blackberries. It is vivacious and full of pure ripe fruit with an attractive finish. Pairs well with bacon blue burgers, barbacoa tacos, and empanadas.



High Note Malbec

Argentina's signature grape, Malbec, originally hails from just south of Bordeaux where it has been used as a blending grape for generations. This Malbec from the Malbec capital of the world, Mendoza, is blended with small amounts of Cabernet Franc and Petit Verdot. It is velvety with notes of black cherry, blackberry, and leather. Compliments barbecued chicken, burnt ends, and dark chocolate.