



B O D E G A S  
**WEINERT**  
MENDOZA ARGENTINA

One of Mendoza's most renowned wine estates with a history harkening back to 1890, Weinert's true prominence is more recent, beginning with Brazilian businessman Bernardo Weinert's purchase of the property in 1975. Weinert had become entranced by the world of wine, and he bought the estate to realize his dream of creating great Argentine reds to compete with the most important wines of Europe. Before embarking on such a task, he made an extensive study of Mendoza: its climate, soil, and vines, finding in Lujan de Cuyo a beautiful old building he felt would be the ideal site for introducing to Argentina the latest viticultural technology of the day. Weinert collaborated with acclaimed oenologists, and quality-over-quantity has always been an integral aspect of this project. Raul de la Mota was the estate's first winemaker, and in his more than two decades at the estate, Don Raul's rise to preeminence as one of his nation's finest winemakers meshed tightly with the rising international fortunes of Weinert.



Here 25-100 year-old vines are planted to mostly fast-draining, sandy and rocky soils with high mineral contents. Average annual rainfall is around 9.5 inches, and altitudes range from 2,788-3,700 feet above sea level. During harvest, daytime temperatures average 95°F while evenings tend to be around 57°F. The estate's beautiful underground cellars were built in 1890 and 1975, aging these elegant Argentine reds in large, neutral European oak casks conferring complexity, stability and ageability.



Emblematic of the European origins of Argentine vinegrowing and winemaking, Bodegas Weinert still boasts a thoroughly modern viniculture, since 1979 meticulously attended to by Swiss-born, Bordeaux-trained enologist Hubert Weber. By Argentine standards, Weinert's is a relatively small operation with only 98 acres of vines producing these full-bodied, age-worthy Malbec, Merlot and Cabernet Sauvignon, in addition to a few red blends.

**MALBEC RESERVA CARRASCAL** *Mendoza*

Warm days and cool nights in Lujan de Cuyo and Maipú typically produce grapes with good salinity and phenolic maturity, resulting in this medium-to-full bodied, rich yet deeply resonant red with firm tannins. Grown on 30–60-year-old vines planted to stony, sandy soils with limestone, grapes for this 100% Malbec were hand-picked and entirely destemmed. Vinified over 7-10 days at 79-82°F without pre-fermentation maceration. Before the vinification process is complete, the juice is pressed and skins removed so that the balance of the juice then finishes fermenting without skin contact. Malo takes place during Autumn and Winter in concrete tanks, and the Malbec is transferred to casks in Spring to age a minimum of 1.5 years.

*Carrascal Malbec is an fascinating combination of Cahor's typical nose of violets, and Mendoza's expressive fruit. The wine also shows deep floral and inky facets and scents of dried plums and cherries, along with notes of toffee and leather from its time in oak.*

**CABERNET SAUVIGNON RESERVA CARRASCAL** *Mendoza*

100% Cabernet Sauvignon from 30-to-60-year-old **ungrafted** roots planted in Ugarteche and Perdriel at altitudes of 3,000 feet above sea level. 2013 was a warm harvest, with fruit generating medium-high alcohol and grapes were hand picked by the 1st and 2nd half of April. Following fermentation and a light filtration to extract yeast and bacteria, the wine rests in cement vats through the winter, then in September this calmed and somewhat organized Cabernet is transferred to French oak casks to age at least three years.

*Dark ripe berries and spicy peppery notes combined with toffee and dried leaves show its old world character. Firm but velvety tannins from its aging in wood.*

*Thank you for your time and for your interest in Connoisseur Wines*