

1. Mabellini Cabernet Franc

Vintage: 2023 | Origin: Argentina — Mendoza | Style: Dry red wine

A modern, fruit-forward Cabernet Franc from Mendoza, fermented in stainless steel to preserve varietal character, then refined in French oak for added depth and structure.



Technical Sheet	Details
Varietal composition	100% Cabernet Franc
Country / Region	Argentina — Mendoza
Vintage	2023
Vinification	Made from estate-grown grapes. Destemmed and fermented in stainless-steel tanks with controlled temperatures to preserve fruit aromatics and typicity.
Aging	After alcoholic fermentation, malolactic fermentation begins in French oak barrels, where the wine is also aged for 12 months. After bottling, it rests for 6 months before release.
Alcohol	Not specified
Serving temperature	16–18 °C (60–64 °F)
Decanting	30–45 minutes (recommended)
Cellaring potential	5–8 years (best drinking window)

Tasting profile (notes)

- Appearance: Deep ruby with bright highlights.
- Nose: Red cherry, blackcurrant, violet, subtle herbal notes, and sweet spice from French oak.
- Palate: Medium-to-full body; structured yet polished tannins, fresh acidity, and a long, savory finish.

Food pairing suggestions

- Grilled or roasted red meats (ribeye, lamb chops)
- Mushroom risotto, herb-roasted poultry
- Aged semi-hard cheeses (Manchego, Gouda)

2. Barberis Malbec Gran Reserva

Vintage: 2019 | Origin: Argentina — Mendoza | Style: Dry red wine

A flagship Malbec Gran Reserva from Mendoza, crafted for depth and longevity—extended French oak maturation followed by long bottle aging before release.

Technical Sheet	Details
Grape	Malbec
Country / Region	Argentina — Mendoza
Winery	Bodega Barberis
Vintage	2019
Alcohol	14.20% ABV
Aging	14 months in French oak barrels (Tarausand). Then aged for 3 years in bottle under temperature control in underground cellars (~10 meters deep) on the winery estate before commercialization.
Serving temperature	17 °C (63 °F)
Decanting	45 minutes
Cellaring potential	Up to 10 years



Tasting profile (notes)

- Appearance: Deep, brilliant ruby.
- Nose: Ripe red fruits, black fruits (plum), vanilla, chocolate, and tobacco.
- Palate: Full-bodied, structured, intense and fruit-driven; round and elegant with mature, well-integrated tannins, pleasant acidity, and a long, complex finish.

Food pairing suggestions

- Structured dishes: roasted, stewed, grilled, or smoked red meats
- Tomato-based sauces and dishes with spices
- Cheese-forward plates
- Chef's picks: lamb, asado strips, charcoal-grilled entrecôte, filet & mushroom risotto