



ARGENSES

Barrel Selection



THE WINERY: DON MANUEL VILLAFANE WINERY HISTORY

Don Manuel Villafañe is a winery owned by Sr. Tomás Machado Villafañe and his family. The winery is focused on the elaboration of grapes harvested from small, exclusive vineyards. In 1611 Don Manuel Villafañe came to Argentina from Spain as a soldier to fight against the English pirates who attacked Spanish ships. Later he settled in South America as a farmer. The objective at that time was to provide wine for the priests of the church and much later for the settlers, who came to the 'New World' to take advantage of new opportunities. The Don Manuel Villafañe winery focuses on hand harvested, small batch wines, upholding the integrity of the land and history of viticulture in Mendoza, Argentina.

Origin : Mendoza, Argentina

Varietal/s : 40% Malbec, 40% Cabernet Sauvignon, 20% Cabernet Franc

Production Region : The snow of the Andes mountains irrigates the land in the Mendoza region for the city and the vineyards. The soil at Don Manuel winery is combination of rainbow colored stones from the size of your fist to small pebbles. The soil beneath is a combination of mostly sand and small amounts of clay. The drainage is perfect for grape vines and the stones keep the vines warm at night as temperatures drop after the sun sets.

Vinification : After hand harvesting and sorting the grapes,

This wine is aged 12-14 months in both French and American oak barrels.

Aging Potential : 6-10 years

ABV : 13.5%

Closure : Cork

ASSESSMENT

Aromas & Flavors : Deep aromas of ripe plum and berries. Flavors of ripe black fruit and cocoa are the highlight of this wine

Structure : Full bodied and well balanced with supple tannins that lend to a long, pleasant finish.

Food Pairing : Lamb and roasted game meat



DON MANUEL VILLAFANE
1611

