

### "IQUE" Malbec 2017

CSPC# 720015	750	mlx12	1	4.0% alc./vol.			
Chemical Analysis Grape Variety	Acidity:	4.45 g/l	pH:	3.9 100% Malbec	Residual Sugar:	<1.8 g/l	
Vineyards	Average a	age of the vine	s is more	than 30 years.			
Harvest	•			•	f 18 kg during the so d production is 12 t		
Winemaker	Mauricio	Lorca					
Vinification/	Natural n	nalolactic ferm	entation.	Alcoholic ferment	tation takes place a	t 24ºC for 8	
Maturation	days. 10%	aged in oak.	90% unoa	ked.			
Tasting Notes	_	=		nse purplish red o smooth tannins.	colour. Spicy with u	ndertones of	
Serve with		Ideal to accompany seasoned poultry, veal or fish, BBQ red meat and food with creamy sauces. Excellent with pasta, and also great with chocolate.					
Production	350,000 k	ottles produc	ed.				
Cellaring	in Lujan d be drunk grapes us	le Cuyo and M young. We att ed for it, as we	edrano, N empt to r e intend it	lendoza, 900mts a elease Ique in the	cted from our viney and 800mts above s same year as we ha ung, slightly oaked v e laid down.	sea level. To arvest the	
Scores/Awards	89 points	- Patricia Tapi	a, Descor	dchados Wine Gu	ide, Chile - 2018		

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"IQUE" Malb	ec 2016	
CSPC# 720015	750mlx12	14.1% alc./vol.
Chemical Analysis	Acidity: 4.45 g/l pH: 3.	9 Residual Sugar: <1.8 g/l
Grape Variety		100% Malbec
Vineyards	Average age of the vines is more tha	n 30 years.
Harvest	Grapes are hand harvested in small p	plastic boxes of 18 kg during the second and third &
	fourth week of March 2012. The ave	rage vineyard production is 12 tons per hectare.
Winemaker	Mauricio Lorca	
Vinification/	Natural malolactic fermentation. Alc	oholic fermentation takes place at 24°C for 8 days.
Maturation		
Tasting Notes	Intense ruby-red with violet hints in	color, it possesses fruity aromas which remind one
-	of fresh red fruits and white pepper.	Firm structure, soft lush tannins and satisfying end.
Serve with	Pairs well with meat, pasta and chee	se.
Production	350,000 bottles produced.	
Cellaring	•	bec grapes selected from our vineyards located in
8		iza, 900mts and 800mts above sea level. To be
		Ique in the same year as we harvest the grapes
		esh, young, slightly oaked wine which will improve
	slightly with age but is not meant to	
	Singhtly with age but is not meant to	

# "IQUE" Malbec 2015

CSPC# 720015		750mlx12	2		14.1% alc./vol.	
Chemical Analysis	Acidity:	4.45 g/l	pH:		Residual Sugar:	<1.8 g/l
Grape Variety					% Malbec	
Vineyards	Average a	age of the vine	s is more	than 30	years.	
Harvest	Grapes ar	e hand harves	ted in sm	all plasti	c boxes of 18 kg during the se	econd and third &
	fourth we	ek of March 2	012. The	average	vineyard production is 12 to	ns per hectare.
Winemaker	Mauricio	Lorca				
Vinification/	Natural m	nalolactic ferm	entation.	Alcohol	ic fermentation takes place a	t 24ºC for 8 days.
Maturation						, -
<b>Tasting Notes</b>	Intense ru	ubv-red with v	iolet hints	in colo	, it possesses fruity aromas v	which remind one
		•			structure, soft lush tannins a	
Serve with		with meat, pa				and satisfying cha.
		=		neese.		
Production	-	ottles produce				
Cellaring	This wine	is composed of	of 100% N	1albec g	rapes selected from our viney	ards located in
	Lujan de (	Cuyo and Med	rano, Me	ndoza, 9	00mts and 800mts above sea	a level. To be
	drunk you	ung. We attem	pt to rele	ase Ique	in the same year as we harv	est the grapes
	used for i	t, as we intend	l it to be a	a fresh, v	oung, slightly oaked wine wh	nich will improve
		ith age but is r				,
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"IQUE" Malb	ec 2014						
CSPC# 720015	750mlx12	14.1% alc./vol.					
Chemical Analysis	Acidity: 5.32 g/l	pH: 3.66	Residual Sugar:	<1.8 g/l			
Grape Variety		100% Malk	ес				
Vineyards	Average age of the vin	es is more than 30 years.					
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third week of March 2012. The average vineyard production is 10 tons per hectare.						
Winemaker	Mauricio Lorca						
Vinification/	Natural malolactic ferr	mentation. Alcoholic ferme	entation takes place a	t 24ºC for 8 days.			
Maturation							
<b>Tasting Notes</b>	Intense ruby-red with	violet hints in color, it pos	sesses fruity aromas	which remind one	INTE		
	of fresh red fruits and	white pepper. Firm struct	ure, soft lush tannins	and satisfying end.	IS QUE		
Serve with	Pairs well with meat, p	asta and cheese.			MALBEC		
Production	60,000 bottles produc	ed.			FOSTER		
Cellaring	grapes used for it, as v	e attempt to release lque ve intend it to be a fresh, y ge but is not meant to be	oung, unoaked wine		Alfa respectos argunar		
Scores/Awards	85 points - Luis Gutier	rez, eRobertParker.com #2	220 - August 2015				
Reviews	"The 2014 Ique Malbe	c shows plenty of oak aron	nas covering ripe fruit	. The palate is	4		
	medium-bodied with a	bundant, dusty tannins. In	credibly enough, the	technical data			
	talks about only two n	onths in barrel. 60,000 bo	ttles produced."				
	- LG, eRobertParker.co	m					



### "IQUE" Malbec 2013

CSPC# 720015	750mlx12	14.1% alc./vol.	
Chemical Analysis	Acidity: 5.32 g/l	pH: 3.66	Residual Sugar: <1.8 g/l
Grape Variety		100% Ma	ılbec
Vineyards	Average age of the vine	es is more than 30 years	
Harvest		-	es of 18 kg during the second and third
		ne average vineyard pro	duction is 10 tons per hectare.
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fern	entation. Alcoholic fern	nentation takes place at 24°C for 8 days.
<b>Tasting Notes</b>			ssesses fruity aromas which remind one ture, soft lush tannins and satisfying end.
Serve with	Pairs well with meat, p		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
Production	250,000 bottles produc		
Cellaring	To be drunk young. We grapes used for it, as w	e attempt to release Ique	e in the same year as we harvest the young, unoaked wine which will improve wn.
Scores/Awards		smondi, gismondionwin	
Reviews	supple palate with smo	ky, savoury, celery salt, on the finish but solid ef	oty, floral, tobacco aromas. Ripe, round, black cherry, tobacco leaf, rooty flavours. fort for the price. Flank steak would a fine

#### "IQUE" Malbec 2012

CSPC# 720015	750	mlx12	1	4.1% Alc./V	ol.	
Chemical Analysis	Acidity:	5.32 g/l	pH:	3.66	Residual Sugar:	<1.8 g/l
Grape Variety				100% N	1albec	
Vineyards	Average a	age of the vine	es is more	than 30 year	rs.	
Harvest	Grapes a	re hand harve	sted in sm	all plastic bo	oxes of 18 kg during the s	econd and third
	week of N	March 2012. T	he average	e vineyard p	roduction is 10 tons per l	nectare.
Winemaker	Mauricio	Lorca				
Vinification/	Natural n	nalolactic fern	nentation.	Alcoholic fe	rmentation takes place a	t 24ºC for 8 days.
Maturation						
<b>Tasting Notes</b>		•			possesses fruity aromas v	
	of fresh r	ed fruits and v	white pepp	per. Firm stru	ucture, soft lush tannins a	and satisfying end.
Serve with	Pairs wel	l with meat, p	asta and c	heese.		
Production	250,000 k	ottles produc	ed.			
Cellaring	To be dru	ınk young. We	e attempt i	to release Iq	ue in the same year as w	e harvest the
	grapes us	ed for it, as w	e intend it	t to be a fres	h, young, unoaked wine	which will
	improves	slightly with a	ge but is n	ot meant to	be laid down.	



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### "IQUE" Malbec 2011

CSPC# 720015	750r	nlx12	1	4.0% Alc./\	/ol.				
Chemical Analysis	Acidity:	4.91 g/l	pH:	3.80	F	Residual S	ugar:	<1.8 g/l	
Grape Variety				100% l	Malbec				
Vineyards	Average a	ge of the vine	s is more	than 30 yea	ars.				
Harvest	•			•		-	-	econd and third	
		larch. The ave	erage vine	yard produ	ction is 8	800 lbs p	er acre.		
Winemaker	Mauricio I								
Vinification/	Natural m	alolactic ferm	entation.	Alcoholic fe	ermentat	ion takes	place a	it 24ºC for 8 day	s.
Maturation									
Tasting Notes						-		which remind on	
	of fresh re	ed fruits and v	vhite pepp	per. Firm str	ructure, s	oft lush t	annins	and satisfying er	٦d.
Serve with	Pairs well	with meat, pa	asta and c	heese.					
Production	165,000 b	ottles produc	ed.						
Cellaring					•	•		e harvest the	
					-	g, unoake	d wine	which will impro	ove
		th age but is i							
Scores/Awards		- Anthony Gis					· · · ·		
Reviews		ked version th			_	-	-		
	round, sm	ooth palate w	ith good	acidity. Spic	zy, liquori	ce, savou	ry, blac	k cherry, rooty	
	flavours. A	A simple, forw	ard, fresh	style malbe	ec releas	ed the sar	ne year	it is made for ea	arly
	drinking. A	A hamburger i	red."						
	- AG, gism	nondionwine.c	om						

### "IQUE" Malbec 2010

CSPC# 720015	750	mlx12	1	4.2% Alc. V	ol.	
Chemical Analysis	Acidity:	4.91 g/l	pH:		Residual Sugar:	<1.8 g/l
Grape Variety					Malbec	
Vineyards	Average a	ige of the vine	es is more	than 30 yea	rs.	
Harvest	Grapes ar	e hand harve	sted in sm	all plastic bo	oxes of 18 kg during the se	econd and third
	week of N	/larch. The av	erage vine	yard produ	ction is 8800 lbs per acre.	
Winemaker	Mauricio	Lorca	•			
Vinification/	Natural m	alolactic ferm	nentation	Alcoholic fe	rmentation takes place at	t 24ºC for 8 days
Maturation	Natarari		icintation.			
	1					det els manatos di sus s
Tasting Notes		-			possesses fruity aromas w	
					ucture, soft lush tannins a	and satisfying end.
Serve with	Pairs well	with meat, p	asta and c	heese.		
Production	165,000 b	ottles produc	ced.			
Cellaring	To be dru	nk voung. We	attempt	to release Ic	ue in the same year as we	e harvest the
U			•		sh, young, unoaked wine v	
	• •	ith age but is				
	Sugnity W	in age but is	not mean			





### "IQUE" Malbec 2009

CSPC# 720015	750mlx12	14.2% Alc. Vol.	
Chemical Analysis Grape Variety	Acidity: 4.91 g/l	pH: 3.80 Residual Sugar: <1.8 g/l 100% Malbec	
Vineyards	Average age of the vin	es is more than 30 years.	
Harvest		ested in small plastic boxes of 18 kg during the second and	
	-	The average vineyard production is 8800 lbs per acre.	
Winemaker	Mauricio Lorca		
Vinification/	Natural malolactic fern	nentation. Alcoholic fermentation takes place at 24°C for 8	
Maturation	days.		
Tasting Notes	-	violet hints in color, it possesses fruity aromas which remind and white pepper. Firm structure, soft lush tannins and	
Serve with	Pairs well with meat, p	basta and cheese.	He.
Production	165,000 bottles produc	ced.	ICHIT
Cellaring	grapes used for it, as w	e attempt to release Ique in the same year as we harvest the ve intend it to be a fresh, young, unoaked wine which will age but is not meant to be laid down.	MALBEC
Scores/Awards	88 points - Jay Miller, e	eRobertParker.com #191 - October 2010	VINO TINTO ENRIQUE
	-	hachner, Wine Enthusiast - December 31, 2010	ELEN PRODUCCION ARGENTIN
	•	esworth, Wine Spectator - Web Only 2010	PRODUCCION ARGENTIN
Reviews		y mulled plum and raspberry notes backed by a light spice k now. 7,500 cases imported."	
	rubber and earthy blac	mas. The nose starts out sulfuric and gassy, but settles on ck fruit. In the mouth, there's poking, prodding acidity and erry, herbal tea and leather. Grabby on the finish, with a mild	
	"Opaque purple; plums concentration." - JM, eRobertParker.co	s and raisins, layered, dense, excellent volume and	