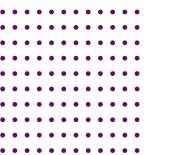
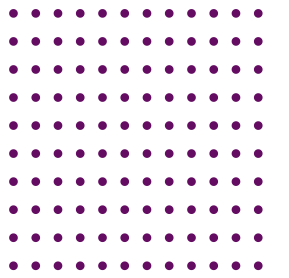




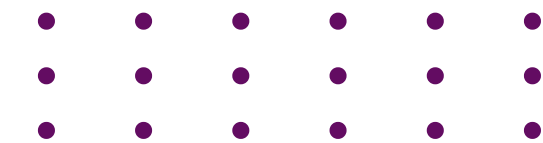
Winery

"HIGH ALTITUDE WINE, ARGENTINE PASSION"

August 2025



VALUE PROPOSITION FOR IMPORTING MENDOZA



🍷 Mendoza doesn't just produce wine. It produces identity, territory, and value. Bringing it to the world means sharing the best of Argentina.





A BRIEF HISTORY OF WINE IN MENDOZA

Mendoza is the heart of Argentine wine. With a winemaking tradition dating back more than 400 years, the region has evolved from family-run production to world-class standards, positioning itself as one of the greatest territory on the planet.

Since the arrival of European immigrants in the 19th century, especially Italians and Spaniards, Mendoza's viticulture has been nourished by knowledge and grape varieties that today translate into internationally award-winning wines.

Malbec, our flagship variety, found its ultimate expression in Mendoza: intense fruit, gentle tannins, and an unmistakable identity.



WHY CHOOSE ARGENTINE WINE?



- ◆ Quality & Competitive Price

Argentine wine offers one of the best value for money in the world. All other standards being equal, Argentine wine is more affordable than its counterparts in Europe or California.

- ◆ Unbeatable Natural Conditions

Altitude, dry climate, wide temperature range, and alluvial soils: Mendoza has a unique terroir that allows for production with reduced pesticide use and excellent grape health.

- ◆ Sustainable Production & Technology

Argentine wineries combine tradition with cutting-edge technology, sustainable practices, and international certifications (organic, fair trade, vegan-friendly, etc.)

- ◆ Diversity of Styles and Varieties

From classic Malbec to modern blends, Cabernet Sauvignon, Chardonnay, Torrontés, Bonarda, and more: a wide range of wines for all palates.

- ◆ International Recognition

Argentina is the fifth largest wine producer in the world, and Mendoza accounts for more than 75% of that production. Each year, Mendoza wines win medals from Decanter, Wine Spectator, James Suckling, and others.



MARKETING PROPOSAL FOR MENDOZA WINE IN THE UNITED STATES OBJECTIVE:

- To position Mendoza wine as an authentic, high-quality option with an excellent price-performance ratio in the mid-to-high-end segment of the U.S. market.



WHY IS IT A GOOD DEAL FOR THE UNITED STATES?

-  Growing trend: North American consumers are increasingly seeking wines of authentic origin, with history and personality. Argentine wine is already well-positioned and continues to gain market share.
-  High demand for Malbec: It is one of the fastest-growing varieties in sales in the US. "Argentine Malbec" is a brand in itself.
-  Opportunity for differentiation: Offering wines from boutique or high-end Mendoza wineries allows you to stand out from saturated portfolios in Europe or California.
-  Institutional support: There are agreements and logistical benefits between Argentina and the United States, in addition to programs to promote Argentine wine abroad.



WINES



MONTEBEK

VARIETY: Malbec-Oak

SOIL: Sandy loam

HARVEST: 2025

ALCOHOL: 15.30% vol.

RESIDUAL SUGAR: 3.15 g per liter

ACIDITY: 4.95 g per liter

Tasting Notes

APPEARANCE: Deep red with violet hues.

NOSE: Red fruits such as cherries and blackberries, with notes of vanilla from the oak.

PATELLE: Soft tannins, balanced acidity that provides freshness.

SERVING TEMPERATURE: 16-18°C

PRESENTATION: Box of 6 x 750 ml

PAIRING: Dishes with wine reduction, grilled meats, hard and smoked cheeses, and dark chocolate.

WINES



MONTEBEK MALBEC

VARIETY: Malbec

SOIL: Sandy Loam

VINTAGE: 2025

ALCOHOL: 15.5% vol.

SUGAR RESIDUAL: 3.15 g per liter

ACIDITY: 4.95 g per liter

Tasting Notes

APPEARANCE: Intense red with violet and purple hues.

NOSE: Fruity aromas of plums and red berries.

PASTE: Medium to robust body, with soft tannins, balanced acidity, and a velvety texture.

SERVING TEMPERATURE: 16-18°C

PRESENTATION: Box of 6 x 750ml bottles

PAIRING: Roasted red meats, pasta with a rich sauce, and semi-hard cheeses.

WINES



MONTEBEK DRY WHITE

VARIETY: Dry White

SOIL: Sandy loam

VINTAGE: 2025

ALCOHOL: 12.8% vol.

RESIDUAL SUGAR: 3 grams per liter

ACIDITY: 5 grams per liter

Tasting Notes

APPEAL: Greenish yellow with golden hues.

NOSE: Intense aroma of white fruits (pear, peach, apple).

PASTE: Fresh, intensely expressive, with a marked acidity that provides volume and persistence.

SERVING TEMPERATURE: 710°C

PRESENTATION: Take 6 x 750 ml bottles

PAIRING: Desserts, especially with dark chocolate, ice cream, and pastries

WINES



DONDE TOPA DRY WHITE

VARIETY: Dry White

SOIL: Sandy loam

VINTAGE: 2025

ALCOHOL: 12.8% vol.

RESIDUAL SUGAR: 4 grams per liter

ACIDITY: 5.15 grams per liter

Tasting Notes

APPEAL: Pale yellow with greenish hues, bright.

NOSE: Citrus aromas (grapefruit, lime), white flowers, and hints of green apple.

PALATE: Fresh, light, with balanced acidity and a dry, refreshing finish.

SERVING TEMPERATURE: 7-10°C

PRESENTATION: Box of 6 x 750 ml

PAIRING: Fresh salads, grilled fish, seafood, or soft cheeses.

WINES



DONDE TOPA MALBEC

VARIETY: Malbec

SOIL: Sandy loam

HARVEST: 2025

ALCOHOL: 15.3% vol.

RESIDUAL SUGAR: 3.50 g per liter

ACIDITY: 5.25 g per liter

Tasting Notes

APPEAL: Bright violet red, typical of young Malbec.

NOSE: Fresh red fruit (plum, strawberry, cherry) and subtle floral notes.

PASTE: Smooth, fruity, with pleasant tannins and good flow.

SERVING TEMPERATURE: 16-18°C

PRESENTATION: Box of 6 x 750 ml

PAIRING: Appetizers with cold cuts, roasted meats, grilled white meats

WINES



DONDE TOPA MALBEC - OAK

VARIETY: Malbec-Oak

SOIL: Sandy loam

HARVEST: 2025

ALCOHOL: 15.30% vol.

RESIDUAL SUGAR: 3.50 g per liter

ACIDITY: 5.25 g per liter

Tasting Notes

APPEARANCE: Intense red with ruby hues.

NOSE: Ripe black fruits, vanilla, chocolate, and sweet spices from the oak aging.

PATELLE: Round, with good structure, polished tannins, and a long finish with hints of fruit and wood.

SERVING TEMPERATURE: 16-18°C

PRESENTATION: 750 ml box

PAIRING: Red meats, mushroom risottos, or aged cheeses.

AMO MALBEC 2022



95% Malbec, 5% Cabernet Franc | 2022
Origin: Los Arboles, Uco Valley, Mendoza

Land

Vineyard: High trellis training system, 20 years old, located at 1,020 meters above sea level.
Soil: Alluvial, rocky and clayey base; sand and rock on top, optimal drainage, strong-rooted vines.
Irrigation system: Drip, permeable soil, annual vigor control.

Winemaking

Analytical data: pH 3.64, Total acidity 6.5 g/l, 0.14 °F (0.14 °C)
Altitude: 1,200 meters above sea level
Harvest: Manual, mid-March.
Maceration: Pre-fermentation for 48 hours in cold conditions.
Fermentation: Fermentation is carried out with indigenous yeasts up to 4% alcohol, then inoculated with LSA until fermentation is complete. Daily pump-overs are carried out, and natural MLF is carried out in concrete vats, without passing through wood.

Tasting Notes

Appearance: Intense red, with violet and purple highlights. Clean and bright.
Nose: Mineral notes, fresh red berries, plum, and fresh fruits. Minty nuances, spices: thyme, pepper, and bay leaf.
Taste: Pleasant entry, medium-round finish, medium acidity with young tannins.

AMO MALBEC RESERVA 2022



95% Malbec, 5% Cabernet Franc | 2022

Origin: Los Arboles, Uco Valley, Mendoza.

Land.

Located at 1,200 meters above sea level, the vineyards are planted with alluvial sandy loam soils and round and angular stones.

Terrain: Intermixed layers of loose sand with excellent soil drainage.

From a certain height, calcium carbonate is present within the vineyard.

Irrigation system: Drip irrigation, due to the permeability of the soil, ensures plant vigor during the vegetative development and ripening of the grapes.

Winemaking

Analytical Data: pH 3.71 – Total Acidity 6.8g/l – OL 14.7°GL

Altitude: 1,200 meters above sea level

Harvest: Manual bunch selection in mid-April.

Maceration: Approximately 5 days of pre-fermentation at 8°C in 1,000-liter stainless steel tanks.

Fermentation: With indigenous yeasts up to 4°C, then inoculated with LSA at the end of fermentation.

Temperatures range between 27-29°C, daily pumpovers and MLF in American oak barrels.

Aging: 12 months in second-use American oak barrels.

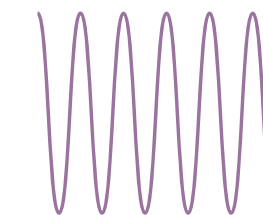
Aging Potential: 5 years under ideal conditions.

Tasting Notes

Appearance: Attractive, intense, bright blue-red color.

Aroma: Ripe red berries, tangy fruit, local herbs, white pepper, and light hints of vanilla that create a persistent aroma in the glass.

Taste: Pleasant entry with robust tannins, a long finish, and balanced acidity. Ripe plums and dark chocolate stand out, thanks to its aging in French and American oak barrels.



THANK YOU SO MUCH

SEPTEMBER
2025

