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When referring to the wine regions of Argentina, due to no grapes indigenous, all vines have been brought from Europe. The Cuyo area has similarities to many fine wine regions, several fine enology schools, research station were established here.

We are a company devoted to the export of Argentinian wine. Its quality is exceptional just a special condition of weather and ground. The mineral-rich runoff from the Andes mountains, combined with over 300 days of sunshine each year, makes Argentina one of premier wine-producing regions of the world.

Argentina is the producer of distinguished varieties, specially Malbec and Torrontes. Other varieties that Argentina produces are Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc, Syrah, Tempranillo and other. Our relation value-quality is really excellent.



Varietal: 100% Malbec

Date of Harvest: March 15 to 25

Alcohol by volume: 13.3%

Winemaker's Notes: Of a ruby-red color with a violet hue and bright reflections. The main aroma is fruity. The notes of red fruits as raspberry, grape raisins, and plums, harmonize with the vanilla and caramel. Medium-bodied with subtle tannins.

Suggestions: Creole food, red meats and hunt meat.



Varietal: 100% Merlot

Date of Harvest: March 25 to 30

Alcohol by volume: 13,3%

Winemaker's Notes: Of a ruby-red color with violet reflections. Its grapes are completely black. Intense and complex aroma with notes of black fruits and red fruits preserves. Wine rich in soft and kind tannins, with a good bouquet and a round and elegant palate.

Suggestions: Red meats, mellow plates and cheeses.



Varietal: 100% Cabernet Sauvignon

Date of Harvest: April 1 to 10

Alcohol by volume: 13,3%

Winemaker's Notes: Of a very dark and deep red color, with bluish tints and brilliant reflections.

Intense aroma and complex notes of red and black fruits, such as: cherries, plums and blackberries. Its concentration of sweet tannins makes him a vivacious wine.

Suggestions: Red meats and mellow plates.



Varietal: 100% Sauvignon Blanc

Date of Harvest: 1 to 10 March

Alcohol by volume: 13,4%

Winemaker's Notes: At first glance, it is delicately yellow-greenish in color. Typical aroma of the sauvignon, very fresh and with reminiscences of green apple and grapefruit. Intense flavor, of a good structure and very soft.

Suggestions: White meats, sea fruits and also as an appetizer.



Varietal: 100% Syrah

Date of Harvest: April 1 to 10

Alcohol by volume: 13,3%

Winemaker's Notes: Of a deep red color with black-violet tints and a very sensual, colored and abundant tear. To the nose black and red fruits are pleasantly noticed. With smoky and spicy details, leather notes, and an end of great personality on the palate.

Suggestions: Creole food and red meats.

Vineyards: Luján de Cuyo, 3196 feet above the sea level