

CUTTING EDGE

SELECTIONS



THE WINES OF ARGENTINA



Bodegas Weinert

Mature, yet Wild. Argentine Wine with European Soul.

Founded in 1975 by Bernardo Weinert, a Brazilian businessman of German origin, Cavas de Weinert has gone on to become one of highest-acclaimed wineries in Argentina.

His red wines are noticeable for being aged 2-5 years, and sometimes longer, in old foudres in a deep, cool, granite cellar. Over time the brash fruit softens, mellows and develops the tertiary aromas of leather, tobacco and cedar. These wines have a certain similarity to other long-aged wines like traditional Rioja and Lebanon's Château Musar.

After exhaustive research and study, Bernardo chose to establish his estate at Lujan de Cuyo, one of the areas best known for top-quality wines in Argentina's famous Mendoza province. The climate is ideal for viticulture, with low levels of frost, hail and wind, plenty of sunshine, and a good water supply both from the surrounding rivers and from melting snow high up in the Andes mountains.

There are 40 hectares of vines in total, which lie at over 850 meters above sea level. The mineral-rich soils here - a mixture of alluvial rock and sand - are particularly suited to the French varieties Bernardo chose to plant between 1986 and 1992. These consist of Cabernet Sauvignon, Merlot, and of course there is plenty of Malbec, the grape most associated with Argentine wines.

Today, much of the success of the wines is due to winemaker Hubert Weber. He is Swiss, with a Germanic sense of order and an Italian passion for wine. After the grapes have been harvested by hand, fermentation takes place in temperature-controlled cement tanks, and the wines are then aged in French oak foudres (large oak barrels) in Weinert's underground cellars, which benefit from ideal levels of humidity and temperature.

Part of the style of Weinert's red wines is a mature, sometimes slightly more or less animally character. Part of this comes from a yeast called *brettanomyces*. In small concentrations it adds an interesting and appealing 'farmyard' character. This yeast character is carefully controlled by Hubert to be present but not dominant.





Bodini

Family. Simplicity. Sincerity. Freshness.

Bodini is crafted by winemaker Jimena Lopez and showcases fruit grown by a small estate winery in Mendoza, Argentina. Supporting Bodini encourages the tradition of independent, family-run vineyards and helping them express their unique wines. Bodini showcases grapes with the fullest expression of fruit.

A high-elevation desert, Mendoza has long sunny days, cold nights, low humidity, and natural irrigation from glacial snowmelt from the Andes Mountains. Bodini wines are fresh, fruit-forward, and a great introduction to the possibility of Malbec to deliver.

Jimena Lopez - winemaker - has produced wine for almost 20 straight harvests in 7 countries including France, Germany, and California. She also owns her own boutique winery, Graffito, which boasts consistently high accolades from top wine reviewers. Jimena is a passionate, dedicated winemaker with tenacious drive and an unmatched attention to detail.

Jimena's winemaking principles reflect her personality in their sincerity. "In my eyes, good winemaking is simple winemaking. It needs to start in the vineyard. The good quality and purity of the grapes is essential. We can have the best technology in the winery, but what you don't have in the vineyards you can't have in the cellar. I believe there are three things that make the difference in great winemaking: Know-how, obsession for details, and above all passion."

A portion of all Bodini wine sales are donated to the Dominio del Plata Scholarship Foundation which was established to help fulfill the dream of a college education to winery worker families throughout Argentina.

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS

 @CUTTINGEDGESELECTIONS
 CUTTING EDGE SELECTIONS
WWW.CUTTINGEDGESELECTIONS.COM



Casarena

Traditional Micro-Terroir in Lujan de Cuyo

Casarena is forging a different path from the other wineries in Mendoza. Instead of searching for undiscovered terroirs in new places like the Uco Valley, it is discovering the hidden gems in its home region of Lujan de Cuyo—a place full of rich tradition, potential, and unique micro-terroirs. Casarena has purchased as well as planted vineyards in several distinctive sites, and they control all aspects of wine-growing and winemaking in order to maximize the flavor expression of these terroirs.

Casarena was founded in 2007 upon the full restoration of a 1930s winery in the heart of Perdriel. This restoration is a symbol of the winery’s viticultural mission to honor and modernize the rich tradition of winemaking in this high-altitude region. The name “Casarena” is a creative merging of the Spanish words “casa” (house) and “arena” (sand), and is a tribute the restored winery and the estate’s sandy terroir.

Casarena brings renewed excitement to the historic growing region of Luján de Cuyo in Mendoza by way of innovation and restoration. Casarena looks to the roots of the Agrelo and Perdriel regions to uncover abandoned and neglected old vine Malbec and Cabernet Sauvignon vineyards, and nurtures them back to health and productivity. Casarena also focuses on crafting wines that are expressive of the unique microclimates and terroirs within the Luján de Cuyo appellation. All wines are 100% estate grown, which is not so common in Mendoza.

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS



@CUTTINGEDGESELECTIONS



CUTTING EDGE SELECTIONS

WWW.CUTTINGEDGESELECTIONS.COM



Chaman

Cool Climate Wines that Display the Potential of Varieties Beyond Malbec.

Chaman wine hails from the Uco Valley (within Mendoza) where the Reginato family has been growing grapes since the 1950's. Hailed as one of the "Top 10 Argentine Winemakers to Watch" by The Drinks Business, Luis Reginato is certainly holding to the meaning of Chaman. "Shaman" in English means a mentor who instills guidance to the present through wisdom of the past (typically associated with the spirit world). Utilizing his family for guidance, Luis Reginato has begun paving the way for less common varietals (Petit Verdot, Cabernet Franc) within the Uco Valley of Argentina which is well known for their ability to grow and produce Malbec.

These wines pay homage to the enchantment handed down by Luis' mentor, father, and vineyard shaman, José Reginato.

The Reginato family has been growing grapes in the Uco Valley for over 60 years, and Luis saw -great potential in varietals like Petit Verdot and Cabernet Franc since the cool climate allows for full ripening and maturity, creating intense wines with structure and balanced acidity while staying fun to drink. Luis has risen to the top of the scene as a pioneer of Mendoza with less common varietals, making Chaman stand out in an often Malbec-dominated category.

The wizardry begins at their family's vineyard in La Consulta: located at 3,543 feet on an alluvial plain in the Uco Valley, its alluvial soils are rocky and sandy with a high calcium content. They are irrigated in the traditional Mendozan way by meltwater from the Andes.





Finca Decero

Single Vineyard Wines. Handcrafted from Scratch.

Decero, meaning “from scratch”, was born of a bare patch of land and a family’s love affair with wine. Winemaking in Thomas Schmidheiny’s family went back to his grandparents in Switzerland but it was Agrelo captured the heart and mind of Thomas, when traveling over the Andes into Argentina.

The beautiful yet desolate spot Thomas had found was cradled in the heart of Agrelo, in the foothills of the Andes. This land, bare apart from wild shrubs, was to become our Remolinos Vineyard.

The vineyard was named after its strangest and most special natural attribute, the remolinos, or tiny whirlwinds. These gusts of wind stir up the bare soil into dancing spiral forms which thread their way through the vines, keeping the grapes in perfect condition during the growing season. Situated 3,500 feet (1,050 meters) above sea level, our vineyard is the highest in Agrelo: here the cool night westerly air from the Andes passes over a land that is warm by day.

In coming to understand the unique qualities of this place, certain things became very clear. Thomas would make no compromises, planting only the red varieties perfectly suited to Agrelo. The soil presented a tapestry of natural variations that meant he would have to get to know it and nurture it inch by inch, knowing the reward would be that every parcel of wine would have its own character. The viticulture had to be sustainable, treading lightly in the environment and having a positive role in the life of the local community. The winemaking philosophy required both local knowledge and international expertise, but above all it needed to be hands-on from start to finish: the “amano” approach.

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS

 @CUTTINGEDGESELECTIONS
 CUTTING EDGE SELECTIONS
WWW.CUTTINGEDGESELECTIONS.COM



Graffito

Jimena Lopez's Flagship Wine from 110+ Year Old Vines

These deeply concentrated wines are named after the color of “graphite” and shows beautiful expression and structure.

Winemaker Jimena Lopez left her corporate wine job to pursue her dream of making her own wine, and she now handles all aspects of Graffito from vine selection to the final blend with a precise attention to detail.

She believes so deeply in her wine quality that she puts her fingerprint stamp of approval right on the label.

Jimena made her own winemaking dream a reality when she came across an *old-vine Malbec vineyard planted in 1908 in Alto Agrelo* farmed by Don Pepe and his family. The balance and structure coming from these old vines are the pillars of Graffito.

Jimena also sources grapes from family-owned vineyards in Los Arboles and Vistaflores in the Uco Valley to round out her wines with the perfect blend of fruit flavors, floral notes, and spices.

This small personal project of Winemaker Jimena Lopez is known for incredible richness, amazing concentration, and ethereal aromas.

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS



@CUTTINGEDGESELECTIONS

CUTTING EDGE SELECTIONS

WWW.CUTTINGEDGESELECTIONS.COM



La Posta

A Celebration of the Family Grape Growers of Argentina

Beyond the luster of corporate estates is a fabric of small growers who are working with old vines on generational plots of land. These growers do business with handshake agreements, and their grapes are often bought by big brands.

With La Posta, Laura Catena brings these small growers to light, celebrating their individual stories, passions, and terroirs within respective single-grower, single-vineyard wines.

Grower Malbec is an under-appreciated concept in Argentine winemaking, but its central to the cultural fabric of grape growing in Mendoza. The brand name, La Posta, is a nod to local taverns where grape growers (often of Italian heritage) congregate locally to discuss their days' work in the soil and vines. These watering holes, also known locally as "Postas," are central to the matrix of growers across the Mendoza terroir.

Furthermore, Laura Catena endeavored to produce single-grower or single-vineyard wines at affordable prices rather than pricing them for collectors. It was Laura's mission to have people to drink and experience the wines from these family-run vineyards, not cellar them.

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS



@CUTTINGEDGESELECTIONS



CUTTING EDGE SELECTIONS

WWW.CUTTINGEDGESELECTIONS.COM



Luca

High Altitude. Old Vine. Low Yield. No Compromises.

Luca wines are Laura Catena's wines focused on top vineyards in the Uco Valley...most notably in the highest altitudes near Gualtallary and the new appellation of Paraje Altamira.

Luca was born out of Laura Catena's vision of creating a new breed of Argentine wines: small quantities, artisan quality, and true to their individual terroirs.

She is a pioneer in Mendoza for working closely with small growers to grow very high-quality grapes from some of Argentina's best old-vine, low-yield, high elevation vineyards. Each varietal delivers power along with complexity and finesse.

They are the ultimate expression of rigorous vineyard management, viticultural experimentation, strict irrigation controls, skilled winemaking, and a quest for quality at any cost.

Luca is named after Laura Catena's first son and it symbolizes her love for her family. The family crest that appears on the label belongs to her husband Dan McDermott's family.

The wines show intense weight and power. They have a wonderful mineral expression and great terroir.

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS

 @CUTTINGEDGESELECTIONS
 CUTTING EDGE SELECTIONS
WWW.CUTTINGEDGESELECTIONS.COM



MENDEL



Mendel

Sophisticated and Timeless. Mendoza's Most Elegant Wines.

Mendel wines classically combine Roberto de la Mota's prestigious winemaking skills and tremendously old vineyards to make Mendoza's most elegant wines. Proprietor and long-time wine lover, Anabelle Sielecki, partnered with Roberto to transform her family's historic 1928 vineyard into the respected estate it is today. She honors her father, a hardworking immigrant and successful businessman, by putting his first name, Mendel, on the label.

ROBERTO DE LA MOTA, WINEMAKER

Roberto is one of the most celebrated winemakers in Argentina, known for making prestigious and elegant wines. After classical schooling and training in France, Roberto established the Terrazas de los Andes wine program for Bodega Chandon in 1996. After much critical acclaim, he was selected as winemaker for Cheval des Andes, an ultra-prestigious joint venture between Chandon & Bordeaux's Chateau Cheval Blanc. He represents a balance between local and global with the unique mix of influences he has received at home and internationally.

Their vineyards are located in Perdriel (Finca de los Andes) and in Mayor Drummond (Finca M) between 900 and 1,100 metres above sea level, on the highest well-irrigated land in Luján de Cuyo, Mendoza.

Vineyards: Mendel's vines are planted on espaliers with a north-south orientation, in high density with 5,555 plants per hectare. Careful pruning, together with controlled irrigation during the cycle, gives excellent exposure to the sun, a reduced number of grape bunches, and medium sized berries. This ensures an excellent concentration, intensity and quality of grape. Harvest time is determined after many tastings of the grapes in the plots. The ageing is done in new French oak barrels for 14 to 16 months for Mendel Unus and for a similar period in new, first-use and second-use barrels for Mendel Malbec. During the ageing, the wines are tasted assiduously, to follow the evolution of each of the barrels' contents. After the "blend", the wines are bottled, avoiding filtrations and treatments that limit their intensity and complexity.





Reginato

Father and Son. Authentically Argentine Sparkling Wine.

As Argentina's most revered sparkling wine producer, the father-son Reginato team makes some of the world's only sparkling wines with classic Argentine varietals. Unlike other "factory" sparkling wine producers in Mendoza, Pepe and his father José personally manage the whole process themselves from grape to bottle. They manage the vineyards, select the grapes, harvest at the optimal time, make the base wine, and then do secondary fermentation at their own winery.

The Reginatos go outside the box of traditional sparkling varietals to find an Argentine twist to the French classics. They produce both Charmat and "Metodo Tradicional" (Champenoise) sparkling wines.

Handcrafted from grape to bottle, Reginato's artisan quality makes them some of Mendoza's most sought-after sparkling wines.

Winemaker Pepe Reginato

After growing up in the vineyards with his father José and his brother Luis, Pepe has dedicated his life perfecting the craft of Argentine sparkling wine. He is well-known in Mendoza for his gregarious nature and for his massive, muscular hands that have developed from years of hand-riddling bottles of sparkling wine. He celebrates life daily and works hard from the vineyard to the winery to perpetuate his family's legacy.





Ricardo Santos

Continuity the Legacy of “The Prophet of Malbec”

Ricardo Santos demonstrated a life-long commitment to the Argentine wine tradition, particularly in regards to Argentina’s great varietal—Malbec.

Ricardo renounced a career in architecture to pursue his passion for winemaking with the belief that Argentina could make wines equal to the best in the world. He understood the global potential of Malbec in a way that few others did.

In 1972, Ricardo Santos became the first winemaker to export Argentina Malbec to the United States. Between 1972 and Santos’ passing in 2018, he saw dramatic success and the incredible growth of Malbec’s popularity. He made the case not only for exceptional quality, but low prices that allowed wines to be family dinner tables around the country.

“When we speak about ‘high-end’ wines referring only to price, we are providing incorrect information to wine lovers — mistakenly making them believe that these are better-quality wines simply because they are expensive.”

Today, the legacy is continued by his son and winemaker Patricio Julián Santos who helped plan, plant, and manage his family’s La Madras vineyard and winery, where he is now the winemaker for “El Malbec de Ricardo Santos.”

The winery is located in Russell, Maipú, 20km South of the city of Mendoza, one of the first and most traditional vine-growing regions in Argentina. It is surrounded by old vineyards and from its terrace the view is outstanding: both the Cordón del Plata, a ridge with peaks of 4000 to 5000 m.a.s.l., and the Tupungato mountain (6570 m.a.s.l.) can be enjoyed.

**CUTTING
EDGE**
SELECTIONS



tikal

Tikal

Natural Wine ‘For the Gods’ Grown on a Biodynamic Vineyard in Mendoza

Tikal was founded by Ernesto Catena, a 4th generation winemaker of Italian descent who, having spent a part of his life working as a designer and being a fervent student of Renaissance humanism, sees it as his mission to transform everything in his wine world into art, from growing the grapes to making wine to selling it.

From the beginning, Ernesto searched for people with a strong creative drive to make sure that the right values stood at the core of the company. Teamwork is at the center of everything they do, from farming to winemaking and business decisions. They want their work to be fun, intense, and meaningful. They don’t fear mistakes, but rather they want to learn from them because for them that’s the only way to learn. They strive for perfection not only in their wines but also in the spirit with which they make them. To share a meal, to enjoy the fruits of their labor—these are the things that matter to them.

Over the years, Ernesto and his team designed their biodynamic farm and vineyard as a sculpture to be gazed upon from the sky, similar to how the Mayas and the Incas designed their cities to be enjoyed by the Gods. Their vineyard is surrounded by natural flora and animals that help them achieve a state of harmony and equilibrium.

They pay homage to the Sun in their Rose Garden, and to the Moon in their Vine Labyrinth with music and dancing.

They see their winery and vineyard as a home for an artist to create and commune with Nature; to be one with the poetic nature of life.

**CUTTING
EDGE**
SELECTIONS