

BODEGA ARAUJO

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UNIMOS HISTORIAS



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ONLINE STORE

www.bodegaaraujo.com.ar

WE ARE STORIES

NETWORKS

@bodega.araujo

We absolutely
love what we
do, and that
makes us
different.

WINERY & VINEYARDS

Villa Atuel, Mendoza

WE HARVEST

Organic.



GROUND

Sandy loam.

COMMERCIAL OFFICE

La Muela, Zaragoza, Spain

CONTACT

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Welcome

TO THE NEW WINERY.

We are a company which values family, friendship, sense of belonging, joy and, above all, nature, which gives us everything without expecting anything in return.

Our intention is to share the inspiration we get from working with the land. Everything that comes out of this winery is infused with great energy, from harvesting to opening the bottle in your own home.

And we like to be good hosts, because we care for your well-being, because we want to be close to you, sharing, spreading and enjoying our way of seeing life and, above all, sharing the love for what we do.

We strive to achieve a sense of family every time you open one of our wines.

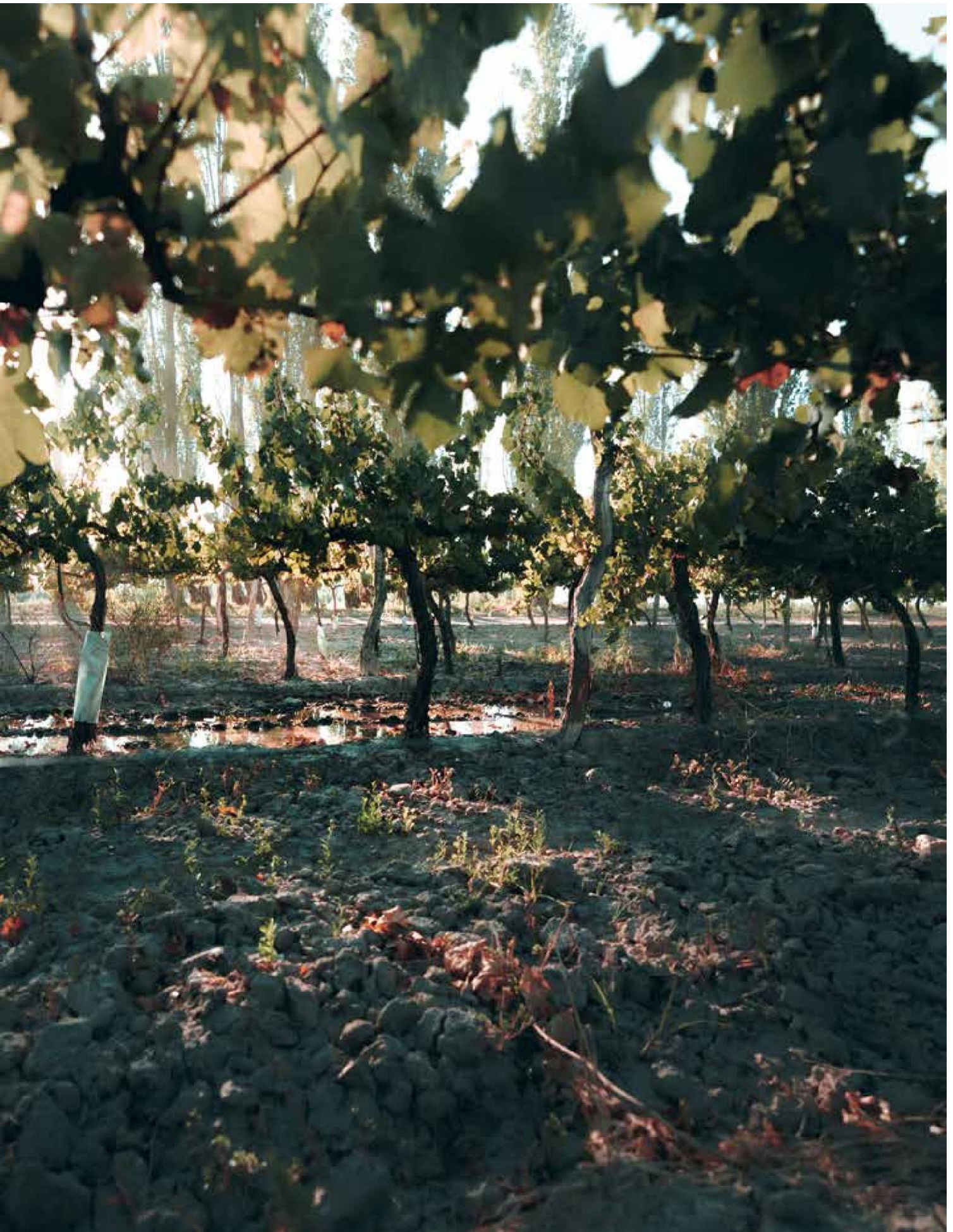
For that moment to be as special as we imagine, in order for time and place to come together, creating a unique space where everyone wants to be, where we offer you the best thing we have, our wine.

We welcome you to our place, a safe, comfortable, unbiased place.

VISIT OUR WEBSITE

www.bodegaaraujo.com.ar





Fighting for the environment has never tasted so good



NUCHA

Nucha says it all. Original owner of the vineyards where Bodega Araujo is located today, she dedicated her life to the estate.

Her unwavering spirit and ideals sowed the brand's cultural and philosophical principles, which live on to this day.

PRESENTATION

Materials are 100% recyclable, plastic-free, and use water-based ink. Ecological capsule.

TASTING NOTES

Nucha reflects the intensity of our best vineyards, with deep colors, intense aromas and full volume in the mouth.

In sight, we can see an intense purplish red color, with ruby flashes, due to the slow descent of its tears we can anticipate an unctuous and full-bodied wine.

As regards its smell, it is a harmony between the woody notes typical of its passage through French oak, and a well-marked varietal identity, typical of our malbecs, ripe red fruits, plum, strawberry, jam and the roasted notes, chocolate, coffee and tobacco, are present and broken down into layers according to temperature and aeration.

On the palate it is a friendly wine, with a sweet entry, unctuous and well-structured but without edges that make it uncomfortable to taste.

Serving
temperature:
16° to 18°



MIMI

OUR AWARD-WINNING BIVARIETAL

Maria Araujo is a family name and Mimi is her nickname. Mimi is a noble, young, temperamental and impetuous wine, loaded with passion. It is of a ruby red color with highly intense violet flashes. In its smell we find the perfect ensemble between the aromas of berries, cherries and blackberries typical of Malbec, with the spicy note provided by Merlot. The former brings freshness and intensity, the latter, finesse and elegance. When it enters the mouth, it is sweet, with good structure and a persistent finish.

Serving
temperature:
16° to 18°



MIMI



GRACIANO

RECOGNITION OF OUR ROOTS

GRACIANO RESERVE BLEND

From our old vineyards in Villa Atuel, Mendoza, Argentina. Our Graciano product is consistent, balanced and exciting. Powerful and friendly at the same time. This wine, tribute to Mr. Graciano Araujo, is the reflection of his life and lineage. At sight, it shows us its intense and deep ruby red hue. Its smell is elegant with complex aromas of berries and spices, it also allows us to perceive delicate notes of its passage through French oak barrels. Finally, the palate explodes in harmony, a perfect balance between its fruity flavors, its sweet and ripe tannins. A blend exclusively chosen by our winemaker.



Servin temperature: 16° a 18°





GRACIANO CHARDONNAY

Graciano Chardonnay is a tribute to Mr. Graciano Araujo, and, as such, this wine is a reflection of him. Proper, balanced and powerful. It is a blend of different elaborations of Chardonnay, from the same vintage but different expressions.

It looks pale and bright yellow. When smelling it, its aromas are released by the primary aromas from the fruit, apples, pears and honey. Together with the aromas developed by its storage in barrels, together with the smell of coconut, cinnamon and some vanilla. Its taste is deep, with tannins of great fleshiness, soft and correctly amalgamated with the acidity of the fruit. This elegant wine is the perfect companion for unique and unforgettable moments.

Serving temperature: 8° a 12°



CASA ARAUJO CASK

OAK LINE



CASK MALBEC



Our Malbec Cask is the result of a careful selection of grapes, harvested at their ideal ripeness, and then aged in French oak barrels. The first contact it offers us is a bright color of ruby hue and rich intensity. Its smell presents a wine with vibrant aromas, with a staggered evolution of berries, blackberries, plums and raspberries. In addition to the smoky and spicy notes typical of the passage through a barrel. When tasted, this Malbec has a solid constitution and good concentration, which corresponds to the aromas previously perceived and with fine tannins that give it a silky finish.



Serving temperature: 16° a 18°

wines with character



CASK CABERNET SAUVIGNON



In our Cabernet Sauvignon Cask, there is a violet color that gives us a preview of the intense character of this wine. Its fine aromas express different layers among which we highlight black fruits, spices and pepper that gives it a certain wild expression in addition to the vanilla touch of its smell. Its tannins have a good grip on the palate, with a sweet and silky entry that holds on, giving sensations of fleshiness and volume. Finally, the last taste in the mouth is frank and deep, leaving a pleasant memory and an invitation to continue tasting it.



Serving temperature: 16° a 18°

CASK CHARDONNAY

On the banks of the Atuel River, we find the perfect plots to harvest our Oak Chardonnay. The 2020 vintage is presented in view of a light yellow and bright color. The smell is intensely complex and in perfect harmony between the notes of white fruit typical of the varietal, with aromas of apples and pear, along with the aromatic evolution produced by the passage through barrels with wood, coconut and honey notes. In the palate, we find a balanced acidity, with sweet entry, fresh finish and a great persistence that accompanies us for a good time after the first taste



Serving temperature: 9° a 12°



wood and passion

CASK TEMPRANILLO

Our Oak Tempranillo Cask, harvested in our own vineyards in Villa Atuel, Mendoza, Argentina. To the sight, it is of cherry color, intense, with bright red tones, of medium-high intensity. Its smell has a lot of typicity with aromas reminiscent of raspberry and jam with hints of coffee and tobacco provided by the passage through barrel; this is a combination that makes it extremely complex and interesting. On the palate, this frank and fruity wine leaves a fresh memory with a correct balance between acidity and tannins, as well as giving it good volume and inviting us to continue tasting it.



Serving temperature: 16° a 20°



Varietales



MALBEC

It is of a ruby red color, intense, with slight violet flashes. Of great aromatic complexity, it combines plums, violets and figs. Profile achieved with careful care from the vineyard, working with ripe fruit and respecting a quality production system. When tasted, this wine is wide, of large volume and sweet tannins, it offers oily sensations that make it the ideal companion for properly seasoned meals.



Serving temperature: 14° a 16°



CHARDONNAY

Our Varietal Chardonnay has light yellow color, with silver reflections, and a perfect shine. It contains the typical aromas of Chardonnay, highlighting the aromas of white fruits such as pear apple and quince. Good intensity, simple and well defined. As regards its taste, it is fresh and of good acidity, with sensations of fleshiness and youth. Its end is long and lets us continue enjoying it for quite a long time after drinking it.



Serving temperature: 9° a 12°



CABERNET SAUVIGNON

Our Cabernet Sauvignon is violet in color, of great intensity and bright color. The smell has typical aromas of peppers, black pepper and leather, it gives us a hint that it is a nervous wine and it has character, but it is extremely balanced. On the palate, it fulfils the promise it made on the nose, with firm tannins, but without edges, it finds the balance between the sweet sensations, acidity and rusticity of this Cabernet Sauvignon.



Serving temperature: 14° a 16°



SPARKLING EXTRA BRUT

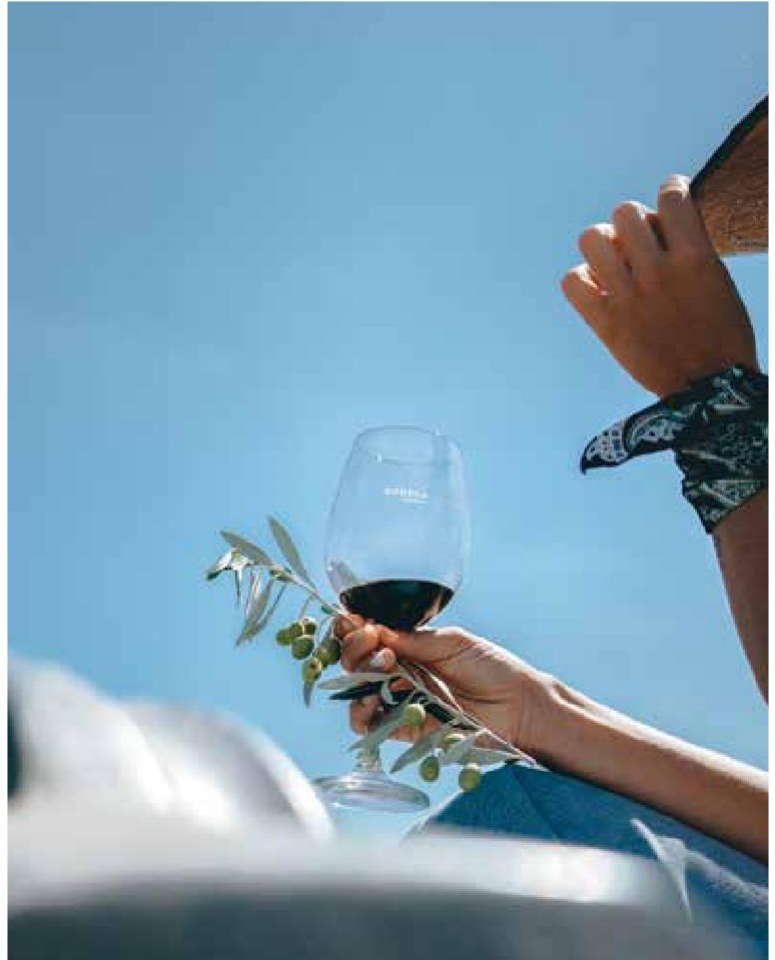
Casa Araujo Sparkling Extra-Brut is produced by the Charmat method and consists of Chardonnay, Sauvignon Blanc and Chenin grapes. It presents the ideal balance between sugar and acidity. At the sight it has delicate bubbles and light-yellow color. When smelled, the fruity notes stand out and, in the mouth, the fine balance between acidity and sugar is perceived, making it the ideal companion for a toast. It is recommended to be served between 5° to 8° C.



Serve very cold.

pure, healthy, exquisite

EXTRA VIRGIN OLIVE OIL



Taste: Light in the mouth with a mild spicy finish.

Aroma: Soft green notes.

Color: Greenish yellow.

The extra virgin olive oil has an intense greenish yellow color, reflecting the natural fruit of the olive. Its aroma is soft grass with almond hints, and its flavor is deep and balanced, medium fruity, with light bitterness and spice.



P U R P O S E .

Our mission is to take care of people and earth's health through the organic production of food and beverages, in an environmentally friendly way.

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2001-2021