





Malbec
Cabernet Suavignon
Malbec Reserve
Cabernet Suavignon Reserve
Gran Corte
Chardonnay

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OUR LAND

We are located at the foot of the Andes, near cerro El Nevado, in San Rafael, a small town in Mendoza, the land of Malbec and Argentina's worldwide recognized province for wine production.

Latitude 34.66° S

OUR VINEYARD

The vineyard and winery are located at the edge of the north bank of the Atuel River and extend over 50 ha of silt loam. They are all equipped with a trellis conduction system and drip irrigation.





OUR WINERY

We are equipped with the latest technology to obtain high-quality wines in all its ranges. Our facilities are designed to continuously carry out the production stages in a rhythmic process that begins with the harvest, reception of the grapes, milling, fermentation, storage, aging, and cava aging.





CHARDONNAY

GRAPE VARIETY: 100% CHARDONNAY

LOCATION: SAN RAFAEL, MENDOZA, ARGENTINA

OPERATING TEMPERATURE: 11 TO 13 °C

ALCOHOL: 13,80% v/v

DRY EXTRACT: 27,26 g/l

REDUCING SUGAR: 8,50 g/l

TARTARIC TOTAL ACIDITY: 5,55 g/l

GOLDEN STRAW IN COLOUR, WITH GREEN HIGHLIGHTS, THIS CHARDONNAY LOOKS VERY ELEGANT IN THE GLASS. INVITING DELICATE NUANCES OF TROPICAL FRUITS (BANANA AND PINEAPPLE) MINGLE WITH PEAR IN SYRUP AND WHITE PEACH NOTES. IT'S PLEASANT AND FRESH ON THE PALATE, MEDIUM-BODIED WITH JUICY FRUIT FLAVORS THAT GIVE IT AN ENDURING FINISH.

NEVADO

VINOIDE LEVENDA



MALBEC

GRAPE VARIETY: MALBEC

LOCATION: SAN RAFAEL, MENDOZA, ARGENTINA

OPERATING TEMPERATURE: 14 TO 17 °C

ALCOHOL: 14,90% v/v

DRY EXTRACT: 28,00 g/l

REDUCING SUGAR: 2,00 g/l

TARTARIC TOTAL ACIDITY: 4,90 g/l

THIS MALBEC SPOTLIGHTS GORGEOUS DEEP RED AND VIOLET HIGHLIGHTS. ITS DARK PROFILE GIVES THIS WINE A POWERFUL STRUCTURE. INTENSE ON THE NOSE, BRIMMING WITH BLACK PLUM, SOUR CHERRY, RIPE STRAWBERRY, TRUFFLE AND FLORAL COMPONENTS THAT COMBINE WITH A STRONG ALCOHOL PRESENCE. THE PALATE CARRIES THE UNMISTAKABLE MALBEC CHARACTER: IT'S SOFT WITH SILKY TANNINS THAT GIVE IT A VELVETY TEXTURE, AND PLUM AND SOUR CHERRY JAM FLAVORS. THESE VIBRANT FRUIT EXPRESSIONS LINGER ON A SLIGHTLY SPICED FINISH.

NEVADO

MALBEC

VINO DE LEVENDA



CABERNET SAUVIGNON

GRAPE VARIETY: CABERNET SAUVIGNON

LOCATION: SAN RAFAEL, MENDOZA, ARGENTINA

OPERATING TEMPERATURE: 14 TO 18 °C

ALCOHOL: 12,00% v/v

DRY EXTRACT: 32,00 g/l

REDUCING SUGAR: 2,20 g/l

TARTARIC TOTAL ACIDITY: 5,00 g/l

THIS WINE BOASTS A DENSE CONCENTRATED CORE WITH RED HIGHLIGHTS WHICH MAKE IT QUITE ELEGANT. IT REVEALS THE INTENSE WILD AROMAS CHARACTERISTIC OF CABERNET SAUVIGNON WINES, WITH HERBAL NOTES REMINISCENT OF SPICES AND FRESH FRUITS LIKE BLACK PEPPER, SWEET PEPPER, REDCURRANT, CHERRY, BLACKCURRANT, AND LIQUORICE. BOLD AND FIRM ON THE PALATE, WITH A POWERFUL CORE OF WELL-ROUNDED TANNINS AND A RICH VELVETY TEXTURE WITH SPICY HINTS THAT LET THE WINE'S FINISH LINGER FOR SOME TIME.

CABERNET JAUVIGNON

VINO DE LEVENDA



MALBEC RESERVE

GRAPE VARIETY: MALBEC

LOCATION: SAN RAFAEL, MENDOZA, ARGENTINA

OPERATING TEMPERATURE: 16 TO 18 °C

ALCOHOL: 14,80% v/v

DRY EXTRACT: 31,30 g/l

REDUCING SUGAR: 1,95 g/l

TARTARIC TOTAL ACIDITY: 540 g/l

THIS MALBEC SHOWS RED PROFILES WITH MESMERIZING RUBY HIGHLIGHTS. FRUIT AND SMOKY NOTES ARE ACCENTED BY DELICIOUS PLUMS WITH VANILLA AND MOCHA SCENTS. SOFT AND SLIGHTLY SWEET ON THE PALATE, IT'S A PERFECT COMBINATION OF MILD ACIDITY AND FIRM STRUCTURE THAT PROVIDES A LASTING FINISH. THIS MALBEC PAIRS WELL WITH GRILLED MEAT, HARD CHEESE AND PASTA.



CABERNET SAUVIGNON RESERVE

GRAPE VARIETY: CABERNET SAUVIGNON

LOCATION: SAN RAFAEL, MENDOZA, ARGENTINA

OPERATING TEMPERATURE: 16 TO 18 °C

ALCOHOL: 14,50% v/v

DRY EXTRACT: 32,30 g/l

REDUCING SUGAR: 1,95 g/l

TARTARIC TOTAL ACIDITY: 540 g/l

A DEEP RED WINE WITH ELEGANT SHINY VIOLET HIGHLIGHTS. IT SHOWS ELEGANT SPICY NOTES OF TOASTED OAK ON THE NOSE, TONED DOWN WITH SCENTS OF RIPE FRUIT. MODERATE TANNINS GIVE THIS WINE ITS VELVETY TEXTURE, AND OAK NOTES REMINISCENT OF MOCHA ARE WELL-INTEGRATED ON THE FINISH.

VINO DE LEVENDA





GRAPE VARIETY: CABERNET SAUVIGNON 30 %, 50 % MALBEC AND 20 % TEMPRANILLO

LOCATION: SAN RAFAEL, MENDOZA, ARGENTINA

OPERATING TEMPERATURE: 16 TO 18 °C

ALCOHOL: 14,10% v/v

DRY EXTRACT: 31,30 g/l

REDUCING SUGAR: 1,95 g/l

TARTARIC TOTAL ACIDITY: 5,60 g/l

THIS WINE FEATURES A PROFOUND RED COLOR WITH ELEGANT VIOLET HUES. OF AN INTENSE AROMA AND NOTES REMINISCENT OF BAY, OREGANO, LICORICE, SPICES, AND A DELICATELY ROASTED TRACE OF PASSAGE THROUGH OAK BARRELS. BOLD AND SWEET ON THE PALLET, WITH ACID TANNINS AND WELL-BALANCED TEXTURE THAT LET THE WINE'S FINISH LINGER FOR SOME TIME.

VINO DE LEVENDA

NEVADO

GRAN CORTE



El NAUFRAGO NEVADO WINES

Varietal: 100% Malbec

Harvest: 2019

Alcohol / Vol: 13.5%

Vineyard: Mendoza, Argentina.

Harvest Month: March - April.

Vinification Process: Alcoholic, yeast fermentation at a controlled temperature, between 25° and 27° C.

Maceration time: 21 days.





MENDOZA-ARGENTINA





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