

PORTILLO



Wine Region: UCO VALLEY, ARGENTINA

Date Established: 1990s

Winemaker: GUSTAVO BAUZO



CABERNET SAUVIGNON: Inviting aromas of dark fruits and hints of spicy black pepper. A balanced structure creates a smooth, fruit-forward sensation in the mouth.

CHARDONNAY: This fresh, crisp and fruity Chardonnay dances on the palate with its well-balanced acidity and long finish. Aromas of green apple and pear mingle with mineral notes.

MALBEC: This rich Malbec is infused with tantalizing aromas of ripe black fruits and plums. Velvety and soft on the palate with lush fruit flavors.

MALBEC ROSÉ: Highly aromatic, this inviting wine offers aromas of roses and red fruits such as cherry, strawberry and raspberry. The finish is crisp, refreshing and well-balanced.

MERLOT: Aromas of red and black fruits mingle with an intriguing hint of spice. The palate bursts with fruit, showing a remarkable presence of soft, silky tannins and a long finish.

PINOT NOIR: Fruit-forward aromas of fresh, ripe cherries, strawberries and blackberries grace the nose of this elegant red. A well-balanced, youthful palate, with soft tannins leading into a long finish.

SAUVIGNON BLANC: This fresh and delicious white is filled with delicate aromas of grapefruit, passion fruit, peach and other citrus and tropical flavors.

Portillo wines by renowned Bodegas Salentein originate in the prized high-altitude vineyards of Valle de Uco in Mendoza, Argentina, where the winemaking philosophy is driven by an enduring respect for nature. This is a collection of youthful, vibrant wines with expressive fruit character and New World style. The name Portillo was inspired by a high-elevation mountain pass in the majestic Andes that represents a gateway into the Salentein family vineyards; the texture on the label evokes select blocks of those vines.

Built on three levels, each 16 feet deep, much of the facility is concealed below ground. Portillo is notable for its gravity-flow system, which takes careful advantage of the gentle slopes on which it is built, minimizing the handling of grapes and thus helping protect the integrity of the fruit.

Framed by the snow-capped Andes, Portillo's vineyards range in altitude from 3,445 to 5,577 feet. The benefits of this high location are many, including greater thermal fluctuations between day and night temperatures. This leads to longer hang-times for the grapes, resulting in a superior balance between sugars and acidity and thicker skins in the red varieties, which in turn yields greater intensity of color and aroma. Portillo's vineyards are irrigated using pure mountain snowmelt from the nearby Andes. Rich in minerals, these same waters are also bottled and sold as mineral water.

With its profound affinity with the land, Portillo and the wines it produces are an authentic expression of their origin and terroir.

