Situated on a high plateau in the Uco Valley of Argentina’s Mendoza region, the Portillo (meaning “path” or “gateway”) winery and vineyards are dedicated to making superb quality wines for everyday enjoyment. Harmony with nature is readily apparent in every aspect of this property, which is designed to deliver wines that capture and respect the pristine beauty of their birthplace. Portillo’s state-of-the-art winery is largely built of local materials, including stones quarried from a nearby valley. This enables the facility to better blend in with the surrounding environment. Built on three levels, each 16 feet deep, with much of the facility concealed below ground, Portillo is also notable for its employment of a gravity-flow system. This minimizes handling of grapes and helps protect the integrity of the fruit. The facility’s ingenious design, which takes careful advantage of the gentle slopes on which it is built, is thought to be unique in South America.

VINIFICATION
The grapes are hand-harvested at optimal ripeness. After destemming, the grapes are transferred to stainless steel tanks, where cold maceration takes place at a temperature of 45 - 50°F. Fermentation lasts for 10 to 15 days.

COLOR
Deep ruby red

NOSE
Rich with fruit, the nose is reminiscent of plums and blackberries

PALATE
Fresh flavors of redcurrant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.

ANALYSIS
Alcohol: 14%  TA: 5.10 g/L  pH: 3.75  RS: 2.30 g/L

BOTTLE SIZE
750 ml

SERVING SUGGESTIONS
Enjoy with grilled steaks, roasts and pasta in richly-flavored sauces