



NATURAL EXPRESSION

NAMPE

We are a family that is deeply rooted in the winemaking industry with over 70 years' experience.

The use of grapes from wines grown on different soil, climates and regions in Mendoza, where winters are chilly, summers are dry and warm, nights are cool, soil are rich and melt water from the Andes is used for irrigating them, allows us to obtain a high quality product both in young wines and wines with aging potential



NAMPE | SHIRAZ

VARIETY	Shiraz 100%
HARVEST YEAR	2018
WINEMAKING	Selected grapes with fermentation at a controlled temperature as a white wine.
ORIGIN	70% Valle de Uco 30% Maipú y Lujan de Cuyo
TASTING NOTES	Color: Deep red with bluish and/or black hues. Aroma: Intense, complex fruit aromas where ripe red berries and spices predominate. Mouth: Unctuous to the palate, sweet with ample tannins. Long and generous.
ALCOHOL	13%
PAIRING	An ideal companion to red meat, pasta, meat empanadas and risotto.
TEMPERATURE	Serving temperature: 16° - 18° C.

