

# TERCOS

TRADITIONAL WINES OF MENDOZA, ARGENTINA



Tercos winery is owned by the Santos brothers, Pedro and Patricio, sons of pioneering Argentine winemaker Ricardo Santos. Ricardo was the first winemaker to export Malbec making it Argentina's signature wine. Tercos continues that legacy with their own Malbec plus regional varietals that showcase their best characteristics brought out by the country's temperate climate.

## Tercos Malbec, Mendoza, Argentina

Argentina is best known throughout the world for its high quality Malbecs. Tercos Malbec comes from vineyards that are grown in high elevations and harvested using traditional farming methods. Half of the wine spends eight months in French oak. In the glass is a wine that is deep ruby in color followed by fruity aromatic characteristics of blackberry and cherry. In the mouth soft tannins punctuate the drinkability of a classic Argentine Malbec.

## Tercos Bonarda, Mendoza, Argentina

Bonarda is the second most planted grape variety in Argentina (after Malbec) and is thought to be the same grape as the Italian Charbono. The grape originally hails from Piedmont and was brought to Argentina by immigrants. The fruit is grown on the Tupungato mountainside—one of the highest elevations in the Andes—where the days are warm and the nights cool. This Bonarda is unoaked, vibrant and full of red fruit.

## Tercos Sangiovese, Mendoza, Argentina

The Italian immigrants introduced Sangiovese to Argentina, and there is still a deep appreciation for Italian culture in this South American country. This deep red Sangiovese has great aromatic intensity of ripe strawberries and currants. It has a good balance between fruit and acidity, making it ideal for Italian food featuring tomato sauces.

## Tercos Torrontés, Salta, Argentina

Torrontés is a white grape variety similar to Muscat and Gewurztraminer, but native to Argentina and grown throughout the country. The fruit is from the northwest province of Salta where the average elevation is over 3,000 feet where daily weather temperature is extreme and dry. The resulting wine is aromatic, dry and refreshing with flavors of grapefruit, peach, apple, melon and pineapple.



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