

CONDOR PEAK Cabernet



Variety - Cabernet Sauvignon 100%
Selected vineyards in Mendoza.
Process - Hand harvesting.
Description - Intense red color with violet hues. Typical flavors of the varietal: black fruit and peppers. Sweet well rounded tannins. Serve with red meats and semi-hard cheese such as Gouda, Gruyere or Edam.



CONDOR PEAK Malbec



Variety - Malbec 100%
Selected vineyards in Mendoza.
Process - Hand harvesting.
Description - It is a rich, ripe red wine with smooth black fruit flavors. On the palate, it suggests soft tannins and fresh fruit. Serve this wine with grilled or roasted red meat



CONDOR PEAK Shiraz



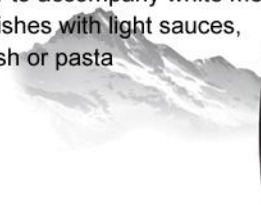
Variety - Shiraz 100%
Selected vineyards in Mendoza.
Process - Hand harvesting.
Description - Deep red in color with intense aromas of red berries and liquorices. It surprises on the palate with soft tannins and red fruit. Serve this wine with grilled or roasted red meat.



CONDOR PEAK Chardonnay



Variety - Chardonnay 100%
Selected vineyards in Mendoza.
Process - Hand harvesting.
Description - Its light yellow color, with green hues predicates the abundant fresh flavors of apples and pineapples with a round sensation in the mouth. Serve as an aperitif or to accompany white meat dishes with light sauces, fish or pasta



CONDOR PEAK Torrontes



Variety - Torrontés 100%
Selected vineyards in Mendoza.
Process - Hand harvesting.
Description - Bright yellow color. A fresh round white, very aromatic with floral aromas and rich flavours. Serve chilled. Enjoy with fish, vegetables or white meat dishes.



CONDOR PEAK Merlot



Variety - Merlot 100%
Selected vineyards in Mendoza.
Process - Hand harvesting.
Description - A deep, ruby color with violet hues, typifies this wine. It has ripe flavors of plums and blackberries. Sweet earthiness joins smooth, supple tannins, adding depth and body to the wine. Serve this wine with grilled or roasted red meat,

