



**100% Malbec 2008**  
**Valle de Uco, Mendoza**

**Winemaker:** Carlos Baccaro  
**Wine Consultant:** Alberto Antonini  
**Appellations:** La Consulta Vineyard: 70-year-old, 4 ha/10 acres vineyard located at 1,100 mts. a.s.l. (3,609 ft). High density vines with 5500 plants/ha. Medium sandy loam soil. Yield: 6 Tn/ha (2,4 Tn/acre). Vista Flores Vineyard: 15-year-old, 4 ha/10 acres located at 1,250 mts. a.s.l. (4,100 ft). High density vines with 5000 plants/ha. Poor stony loam soil. Yield: 6 Tn/ha (2.4 Tn/acre).  
**Harvest:** Carefully hand picked during Mid April. Manual selection of clusters & berries.  
**Maceration:** 3 to 5 days at 8° C.  
**Alcoholic Fermentation:** With native yeasts during, 15 days in stainless steel tanks at 25°C - 28°C (77°F - 83°F) Post-fermentative maceration for ten days followed by natural malolactic fermentation.  
**Ageing:** 100% in French oak barrels for 12 months.  
**Cellar:** In bottle for 4 to 6 month before release.  
**Limited Production:** 45.000 bottles.

Aromas of black raspberry, dark plum and licorice. Chewy, sweet and pungent in the mouth, with dark currant, blackberry, bitter chocolate and violet flavors complicated by mineral and coffee nuances. Finishes firm and persistent, with building tannins. Serious juice.

**Technical Information:**  
Alcohol: 14.9%.  
Acidity: 6.57 g/l.  
Residual Sugar: 3.15 g/l.  
pH: 3.5.  
UPC Code # 0 81054 00109 0

**90 POINTS** ROBERT PARKER, WINE ADVOCATE OCTOBER 2010.

**89 POINTS** STEPHEN TANZER, INTERNATIONAL WINE CELLARS JANUARY 2010.



Gold Medal



FILUS MALBEC RESERVE 2008



**100% Malbec 2009**  
**Lujan de Cuyo, Mendoza**

**Winemaker:** Carlos Baccaro  
**Wine Consultant:** Alberto Antonini  
**Appellations:** Perdriel Vineyard: 20-year-old, 15 ha/37 acres located at 1050 mts. a.s.l. (3,444 ft) altitude. High density vines with 5000 plants/ha. Medium clay loam soil. Yields of 9 Tn/Ha (3,64 Tn/acre).  
**Harvest:** Hand picked in early April. Manual selection of clusters.  
**Maceration:** 3 days at 10° C.  
**Alcoholic Fermentation:** With native yeasts during 15 days in stainless steel tanks at 25°C - 28°C (77°F - 83°F) followed by natural malolactic fermentation.  
**Ageing:** 40% aged in French oak for 10 months.  
**Production:** 120.000 bottles

Black fruits and licorice lifted by violet on the nose. Supple, ripe and sweet. Cool, nicely intense wine. Finishes with good breadth and subtle notes of licorice and mint.

**Technical Information:**  
Alcohol: 14.6%.  
Acidity: 5.5 g/l.  
Residual Sugar: 2.7 g/l.  
pH: 3.65.  
UPC Code # 8 20720 00080 3

FILUS MALBEC 2009



**100% Torrontes 2010**  
**Cafayate, Salta**

**Winemaker:** Carlos Baccaro  
**Appellations:** Cafayate, Salta: 40-year-old vineyard, 5 ha/12,5 acres located at 1750 mts (5,750 feet) altitude. Medium sandy loam soil. Yields of 12 Tn/Ha (4,8 Tn/acre). Vines conducted under pergola system.  
**Harvest:** Hand picked during late March. Manual selection of clusters.  
**Alcoholic Fermentation:** With selected yeasts during 15 days in stainless steel tanks at 12°C - 15°C (54°F - 59°F)  
**Production:** 60.000 bottles

Delicate white flowers lift the aromas of white peach, mint and spices. Juicy and supple, with enticing intensity of spicy and floral flavors. Conveys a subtle impression of extract without weight... "Nicely understated Torrontes"

**Technical Information:**  
Alcohol: 13%.  
Acidity: 5.8 g/l.  
Residual Sugar: 1.8 g/l.  
pH: 3.3.  
UPC Code # 8 20720 00084 1

**90 POINTS** ROBERT PARKER, WINE ADVOCATE OCTOBER 2010.

**91 POINTS** WINES & SPIRITS, JANUARY 2011

FILUS TORRONTES 2010



Bronze Medal

