



BARRIO

LA BOCA

*Argentina*

*The Passion Test.*



BARRIO  
**LA BOCA**  
*Argentina*

*The Passion Test.*



CABERNET SAUVIGNON

2011 Mendoza, Argentina



*Lively ruby color. Rich, intense and fresh flavors of plums, prunes and black currant lead to a pleasant and long-lasting finish.*

Vineyard located in Lunlunta, Maipú, Mendoza. Shallow, stony, and loose-clay soils. Manual harvesting. Destemming at whole grape and long maceration-fermentation for 20 days at 24° to 26° C  
100% Cabernet Sauvignon. Harvest: Early April. pH: 3.60. Alc/vol: 13.5%. Residual sugar: 1.98 g/l. UPC: 820720002005.



MALBEC

2011 Mendoza, Argentina.



*Intense ruby color with violet shades. A well-balanced wine with subtle spicy aromas combined with fresh plum and cherry flavors. Bittersweet chocolate notes combined with sweet tannins. Lingers on the finish.*

Vineyard located in San Roque, Maipú, Mendoza. Shallow, clayed and alluvial soil. Manual harvesting. Long maceration-fermentation at 26° to 28° C for 20 days in contact with the skins and soft pumping-over process.  
100% Malbec. Harvest: Early April. pH: 3.70. Alc/vol: 13.5%. Residual sugar: 1.90 g/l. UPC: 820720002012



TORRONTÉS

2011 Salta, Argentina.



*Displays inviting floral fragrances of roses and jasmine. Crispy and fresh on the palate, refreshing lemon, tangerine and grapefruit citrus flavors lead to a perfume finish.*

Vineyard located in Cafayate, nestled in the Calchaquíes Valley, Salta, at 5,750 feet altitude. Vines conducted under the parral system. Medium sandy loam soil. Manual harvesting. Alcoholic fermentation for 15 days at 12° to 15° C  
100% Torrontés. Harvest: Late March. pH: 3.40. Alc/vol: 13.0%. Residual sugar: 1.96 g/l. UPC: 8 20720 00100 8.

Imported by Vinum International, Napa, CA. Marketed by Domaine Napa Wine Co., Napa, CA ([www.DomaineNapa.com](http://www.DomaineNapa.com) / 707-265-4060 / [info@domainenapa.com](mailto:info@domainenapa.com))

[info@filuswine.com](mailto:info@filuswine.com) // [www.filuswine.com/laboca](http://www.filuswine.com/laboca)