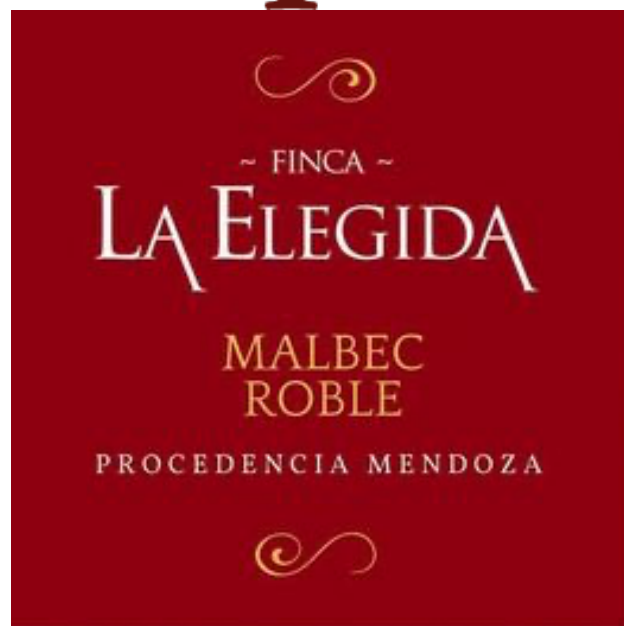


~ FINCA ~

LA ELEGIDA



De color rojo rubí, intensidad equilibrada.
Aromas a frutos con un toque agridulce
de ciruelas frescas y vainillas.

COMPAÑERO IDEAL DE PASTAS,
CARNES ASADAS Y PLATOS DE
FIAMBRES.



OUR WINES

WE ARE SPECIALISTS

LA ELEGIDA **Malbec**

TASTING NOTES: Ruby red in color, with balanced intensity, fruit aromas with a bittersweet touch of fresh plums and vanilla derived from its aging in barrels. On the palate, its tannins highlight its character of Argentine Malbec.

PAIRING: It can be combined with pasta, roast meats and cold cuts dishes.

IDEAL CONSUMPTION TEMPERATURE: It is recommended to consume between 16°C and 18°C.



LA ELEGIDA Cabernet Sauvignon

TASTING NOTES: It has a great aromatic intensity where red fruits, currant and blackcurrant stand out. It is characterized by its structure and round, sweet and ripe tannins. Its aging in barrels adds hints of vanilla and chocolate.

PAIRING: Ideal to combine it with parked hard cheeses, sauces and meats.

IDEAL CONSUMPTION TEMPERATURE: It is recommended to consume between 16°C and 18°C.



PUNTOS CARDINALES
Malbec

TASTING NOTES: Ruby red color with bluish notes and interesting shine. Cherry and eucalyptus aromas are combined with floral notes, which give freshness to this varietal. Silky tannins and precise tannic concentration.

Ripe and fresh fruit flavors are mixed with hints of chocolate and cinnamon.

PAIRING: It can be combined with roasted meats and dishes with seafood sauces. Previous brie and blue cheese entrees.

IDEAL CONSUMPTION TEMPERATURE: Ideal consumption temperature between 16°C and 18°C.



PUNTOS CARDINALES

Cabernet Sauvignon

TASTING NOTES: Good intensity, dark garnet with violet tones, which turn terracotta over time. Aromas of red fruit jams with menthol touches are perceived. Spices like cinnamon and coffee give it a good complexity. In the mouth, a pleasant entry, structured with vigorous tannins. Berries like cassis and plums, anticipate a spicy finish with hints of vanilla.

PAIRING: Ideal accompaniment to meat with strong sauces and Patagonian smoked meats.

IDEAL CONSUMPTION TEMPERATURE: Ideal consumption temperature between 16°C and 18°C.



Buena intensidad, granate oscuro con tonos violáceos.
Aromas a confituras de frutos rojos con toques mentolados.
Frutos berries como casis y ciruelas, anticipan un final especiado con toques de vainilla.



We keep thinking of you, so that you spend pleasant moments with an unforgettable flavor.

A few years ago, we began to dream of forming a family business and dedicate ourselves to working on something that we really like, something that we are passionate about, a place where each of us can contribute their knowledge and share different personal and work experiences. It was then that we decided to embark on the wine industry. We had already set the course, our conviction and passion for what we were building helped the next stages of development to happen quickly. We started at a slow but firm pace, walking the long road we are on. We were establishing ourselves in the market, expanding distribution areas and working on brand positioning. We carry on, making our way, with the same conviction of the first day. We still have a long way to go and much to learn. We will continue to grow and improve day by day, so that you can continue enjoying the quality and warmth that the Finca La Elegida family brings you.





