



## MARCELO BOCARDO

### CHARDONNAY



**VINTAGE:** 2020

**VARIETAL:** 100% Chardonnay (Un-oaked)

**ALCOHOL:** 14.2 %

**WINEMAKER:** Marcelo Bocardo

**BOTTLES PRODUCED:** 10,000

**CELLAR RECOMMENDATION:** 3 years

**SOILS:** Limestone

**VINEYARD:** 15 years old vineyards in  
Russell - Maipú  
(at 2,624 ft asl)  
Sustainable growth.

**VINIFICATION:** Manual harvest.  
Fermented in small concrete  
vats with indigenous yeasts.  
Unfined. Unfiltered.

**TASTING NOTES:** Bright yellow  
with green hues. On the nose,  
tropical fruits and green  
apple. Fresh wine with a little  
sweet sensation and great  
acidity. Flavors suchs as  
mango, ripe melon and a  
touch of vanilla.

### ORGANIC CERTIFIED

**PAIRINGS:** Pairs well with  
fresh seafood, smoky cheeses  
and creamy pastas.

“A NATURAL LIVING WINE”



## MARCELO BOCARDO

### MALBEC



**VINTAGE:** 2020

**VARIETAL:** 100% Malbec (Un-oaked)

**ALCOHOL:** 14.2 %

**WINEMAKER:** Marcelo Bocardo

**BOTTLES PRODUCED:** 50,000

**CELLAR RECOMMENDATION:** 3 years

**SOILS:** Limestone - Calcareous  
Alluvial

**VINEYARD:** 15 years old vineyards in  
Russell - Maipú  
(at 2,624 ft asl)  
Sustainable growth.

**VINIFICATION:** Manual harvest.  
Fermentation and maceration  
in small concrete vats with  
indigenous yeasts. Malolactic  
fermentation. Unfined. Unfiltered .

**TASTING NOTES:** A sappy, fresh  
and gently herbal nose with  
bright red-berry aromas,  
leading to a palate with boldly  
succulent dark-berry and  
chocolate flavors. Holds fresh  
and assertive. Drink or hold.

### ORGANIC CERTIFIED

**PAIRINGS:** Pairs well with  
tomato based pastas, grilled  
meats and roasted chicken.

“A NATURAL LIVING WINE”



## MARCELO BOCARDO

### CABERNET SAUVIGNON



**VINTAGE:** 2020

**VARIETAL:** 100% Cabernet Sauvignon  
(Un-oaked)

**ALCOHOL:** 14.5 %

**WINEMAKER:** Marcelo Bocardo

**BOTTLES PRODUCED:** 30,000

**CELLAR RECOMMENDATION:** 3 years

**SOILS:** Limestone - Calcareous  
Alluvial

**VINEYARD:** 15 years old vineyards in  
Russell - Maipú  
(at 2,624 ft asl)  
Sustainable growth.

**ORGANIC CERTIFIED**

**VINIFICATION:** Manual harvest.  
Fermentation and maceration  
in small concrete vats with  
indigenous yeasts. Malolactic  
fermentation. Unfined. Unfiltered.

**TASTING NOTES:** Bright red ruby  
color. On the nose aromas of  
blackberries and pepper.  
Great mouthfill sensation  
with a mixture of red fruits,  
sweet tannins and a balanced  
finish.

**PAIRINGS:** Pairs well with  
roasted chicken, portabello  
mushrooms and all kind of  
cheeses.

“A NATURAL LIVING WINE”