



KALÓS CRU

Calixto

GRAN RESERVA

VARIETAL COMPOSITION

100% Malbec

VINEYARD LOCATION

Altamira, San Carlos, Mendoza, at an altitude of 1150 masl (3772 fasl)

SOIL Rocky, alluvial with lime in small areas

AGE OF THE VINEYARD

20 years

HARVEST DATE Between the second and third week of April.

Grapes are placed in 15-17 kilo plastic boxes.

MACERATION METHOD

5-day cold prefermentative maceration at 8°C

TOTAL MACERATION TIME

Around 20 days

FERMENTATION TEMPERATURE

28°C

OAK AGING 18 months

BARREL TYPES

French and American

NUMBER OF BOTTLES 6 500

AGING 10 years

ALCOHOL CONTENT 14,6

An intensely red wine with violet hues. Its aromas are reminiscent of red fruits, blackberries, cassis and plums with a delicate, well-integrated touch of vanilla and chocolate. Round and velvety in the mouth, with sweet, ripe tannins, good volume and a long, elegant finish. A wine of remarkable complexity, typically contributed by grapes from high-altitude vineyards.



YOLI by Kalós pays tribute to Calixto's wife, Yolanda, the heart of the family. Yolanda was the one, the woman with whom grandfather Calixto spent his whole life and raised his family. A reserve blend that interprets her: strong, kind and unique.

VARIETAL COMPOSITION

45% Malbec
35% Cabernet Franc
20% Petit Verdot

VINEYARD LOCATION

Altamira, San Carlos, Mendoza. Altitude 1150 masl (*Malbec*). Barrancas, Maipú, Mendoza. Altitude 759 masl (*Cabernet Franc y Petit Verdot*).

SOIL

Rocky, alluvial with lime in small areas (*Malbec*). Deep, alluvial and rocky (*Cabernet Franc y Petit Verdot*).

AGE OF THE VINEYARD

20 years (*Malbec*), 20 years (*Cabernet Franc*) and 18 years (*Petit Verdot*).

HARVEST DATE

Between the second and third week of April (*Malbec*). Between third and fourth of March (*Cabernet Franc*) and between first

and second week of April (*Petit Verdot*). Grapes are placed in 15-17 kilo plastic boxes.

MACERATION METHOD

3 to 5 day cold prefermentative maceration at 8°C.

TOTAL MACERATION TIME

Around 15 and 20 days

FERMENTATION TEMPERATURE

Between 20 and 25°C with maximums of 28°C.

OAK AGING

18 months (*Malbec only*)

BARREL TYPES

Francesas y americanas

NUMBER OF BOTTLES 15 000

AGING between 5 and 10 years

ALCOHOL CONTENT 14,5





59N

CABERNET FRANC

VARIETAL COMPOSITION

100% Cabernet Franc

VINEYARD LOCATION

Barrancas, Maipú, Mendoza

ALTITUDE

759 masl

SOIL

Deep, alluvial and rocky

AGE OF THE VINEYARD

20 years

HARVEST DATE

Between the third and fourth week of Marge. Grapes are placed in 15-17 kilo plastic boxes.

MACERATION METHOD

4-day cold prefermentative maceration at 8°C.

TOTAL MACERATION TIME

15 - 20 days

FERMENTATION TEMPERATURE

Between 20 and 25°C with maximums of 28°C

NUMBER OF BOTTLES

25 000

ALCOHOL CONTENT

13,4

A wine with deep red ruby color with violet reflections. The nose is presented with a high intensity of aromas of red fruits and spices. Very fruity, balanced, long, friendly and persistent.



59N

MALBEC

59 NOVIAS EVOKES THE 59 GIRLFRIENDS THAT HE BOASTED OF HAVING DURING HIS YOUTH. *MALBEC CLÁSICO 59N* BRINGS THEM ALL TOGETHER, AS IT IS SOURCED FROM THE BEST GRAPES OF MAIPÚ AND ALTAMIRA.

A wine with a deep purplish color and highly intense aromas of black fruit, morello cherries and raspberries complemented by vanilla notes from oak aging. Long, smooth and persistent in the mouth.

VARIETAL COMPOSITION

100% Malbec

VINEYARD LOCATION

Rodeo del Medio, in Maipú, and San Pablo, in Tupungato, province of Mendoza

ALTITUDE

750 and 1000 masl (2460 and 3280 feet)

SOIL

Rocky, clayey and sandy loam

AGE OF THE VINEYARD

25 and 15 years

HARVEST DATE

Between the second and third weeks of April. Grapes are placed in 15-17 kilo plastic boxes.

MACERATION METHOD

4-day cold prefermentative maceration at 8°C

TOTAL MACERATION TIME

Around 20 days

FERMENTATION TEMPERATURE 28°C

NUMBER OF BOTTLES 25 000

ALCOHOL CONTENT 14,2



59N

TANNAT

VARIETAL COMPOSITION

100% Tannat

VINEYARD LOCATION

La Consulta, San Carlos, Mendoza

ALTITUDE

1100 masl

SOIL

Alluvial and rocky

AGE OF THE VINEYARD

60 years

HARVEST DATE

Grapes are harvested between the third and fourth week of March in 15-kilogram plastic cases.

MACERATION METHOD

Pre-fermentative maceration in cold for 4 days at 46,4 °F.

TOTAL MACERATION TIME

from 15 to 20 days approximately

FERMENTATION TEMPERATURE

Between 68 °F and 77 °F with peaks of 82,4 °F

NUMBER OF BOTTLES

15 000

ALCOHOL CONTENT

14,5

This wine presents a violet color and, small and bright claret tonalities. To the nose, it brings energetic aromas of ripe wild red and black fruits, spicy notes and chocolates. Pleasant mouth feel, persistent flavor with plentiful ending. The brief time in French and American oak softens the huge tannic load, which offers us a wine of pleasant character.



OTRO LOCO MAS

MALBEC

Wine made with grapes from our own vineyards located in Valle de Uco and Maipú, in Mendoza.

Presence of wood: Yes

The wine presents a dark ruby color with attractive purple sparkles. Pleasant aroma with outstanding notes of red fruits and vanilla. Good contribution of oak. In the mouth it has a kind, tasty body, with a sweet hint that invites you to drink.

Service Temperature: 16° - 18° C.



CHARDONNAY

Bright light-yellow color. Fresh aroma with good intensity, reminiscent of pineapple, pear and tropical fruit. Kind and fresh in the mouth, with the fruity notes standing out. Easy to drink.



TORRONTES

Bright golden color. Attractive, intense aroma, with a predominance of fruity notes. Reminiscences of ripe tropical fruit and subtle floral notes. Soft and unctuous in the mouth. Good fruit. Pleasant finish.
