

Belasco de Baquedano

100+
Year Old
Vines

ALTO AGRELO VALLEY, LUJAN DE CUYO, MENDOZA, ARGENTINA • MIKEL BELASCO JAUREGUI

CELLAR STOCK
IMPORTERS INC.



Llama

- 3.8 tons/acre
- 6 months in French oak
- 6 months in bottle
- 180,000 bottles produced

+735400

Attractive dark cherry-red color with violet hues. Fruity aromas of cherries, blackberries and plums stand out against a background of fine toasty hints from ageing in top-quality oak. Warm, rounded and well-structured on the palate, with an explosion of fruit flavors underscored by light oaky notes.



AR Guentota

- *Cuyo Soul* in the language of the Huarpe Indians – the first inhabitants of Mendoza river valley's Cuyo region
- 2.5 tons/acre (approximately 1.2 kg of grapes/vine = around .84 litre of wine/vine)
- 12 months in French oak
- 12 months in bottle
- 50,000 bottles produced

+735398

Deep ruby red with violet tones. Intense and complex bouquet with red and black fruit notes. Full bodied, fine tannins, well balanced, elegant with persistent aftertaste.



Swinto

- *Crow* in the language of the Huarpe Indians
- Belasco also means *Crow* in Basque
- 1.4 to 1.6 tons/acre (77 g of grapes/vine = around .49 litre of wine/vine)
- 18 months in French oak
- 18 months in bottle
- Malolactic fermentation
- 10,000 bottles produced

+735399

A brilliant deep garnet color. Complex, dark fruit and earthy notes. A luscious palate of ripe red stone fruits and jams accented with spicy, toasty notes. Generously flavorful, dense and unfiltered, SWINTO achieves an outstanding balance of Malbec's signature robust character and silky elegance.

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VINEYARD NOTES

Juan Ignacio Belasco was born in Viana, Spain, to a family of distillers that, dating back to 1831, carved a niche in the production of Pacharan, a slow berry-anise liqueur. In the late 1980's, Juan Ignacio entered the wine business by purchasing vineyards and building a winery in the Navarra region of Spain.

In the early 1990's, Juan Ignacio became infatuated with the Malbec grape variety. He explored Argentina for more than a decade in search for exceptional vineyards to create equally exceptional Malbec wines. They eventually discovered and purchased 222 acres of 100 year old vine Malbec vineyards, owned by an Italian family who sold their grapes under contract to the surrounding wineries in the Lujan de Cuyo region of Mendoza.

In 2003, with the assistance of his son Mikel, began construction of Belasco de Baquedano Winery and their first vintage was 2008. Juan Ignacio passed away in 2017 but Mikel continues his father's passion to create some of the finest Malbec wines in the world.

Our Estate is 222 acres exclusively of Old Vine Malbec (100 years old in 2010), from original, French clones. Grown at the base of the Aconcagua Mountains (the highest peaks in the Americas), our vines harness the melted snow of the Andes to provide natural irrigation. For dryer years, we still maintain complete control of our growing techniques and are able to use drip irrigation from our on-sight reservoir. The rows are also planted as narrow as possible to one another to encourage a smaller more concentrated yield. These practices allow us to control our yields which are barely 1.5 tons per acre.

State of the Art Facility

Everything gleams, from red lacquered concrete floors throughout, to shiny stainless steel tanks, to burnished oak barrels that rest behind brick arched windows. With top notch modern technology, we use refrigerated grape chambers, gravity-driven grape delivery from sorting table to tank, délestage (submerged cap) tanks to maximize intensity and balance by extracting more color and flavor from skins, and a temperature and humidity controlled lounge for bottle storage.

Winemaker

Lizy Bordin is the current winemaker with over a decade of experience, and multiple winemaking degrees, Lizy crafts the wines with a French influence. With grapes completely harvested by hand and aged 100% on French oak barrels, she uses traditional artisan techniques of finishing the wines unfiltered and unstabilized. These practices preserve subtle aromas and flavors, while promoting richness, body and color.

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