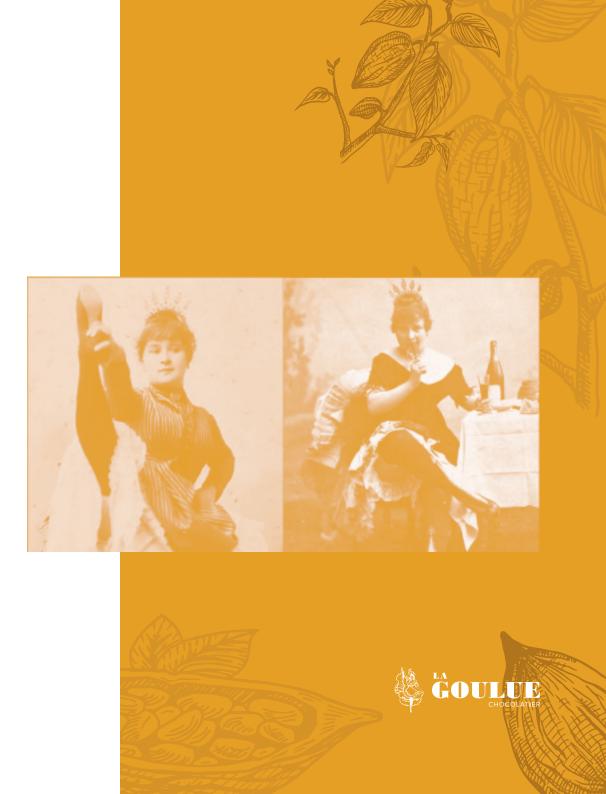




HISTORY

Inspired by the vineyards and landscapes from Mendoza, we asked ourselves in 2010 why we would not fuse these two pleasures that we so much enjoyed as consumers. Thus, after two years of development in our home kitchen and also inviting our foodie friends over, we finally found the right filling that enabled our dream to be fulfilled.

After that we created the brand designed the packaging and started production in a one bedroom apartment, until sales started to pick up and we needed a bigger place that would and could eventually become our factory. In 2014 we moved into our lab in Ciudad Jardín (NW suburbs of BA). We yearly produce and create new products which stand out for the experiences and their uniqueness. Our products are hand - crafted with Belgian chocolate and the most refined varietals and fillings.







THE PRODUCTS



MALBEC

Milk Chocolate filled with Malbec

The Malbec varietal stands out for the intensity of its ruby red colour and its woody and fruity flavour.

This delightful mix is rounded off with the texture of the purest milk chocolate - 35% cocoa content - while offering a velvety and luxurious feel on the palate.



CONTENT: 6 tablets (2.6 OZ)

CABERNET SAUVIGNON

Semi sweet chocolate filled with Cabernet Sauvignon

The elegance and complexity of Cabernet Sauvignon are fused with the flavour of semisweet chocolate - 55% of cocoa content -, red fruit, spicy aromas and soft eucalyptus notes are hinted on the palate by the delicacy and softness of the cocoa.



CONTENT: 6 tablets (2.6 OZ)

TORRONTÉS

Semi sweet chocolate filled with **Torrontés**

The **torrontés** local white grape varietal stands out for the intensity of its deep and bright yellow colour floral notes reminiscing of roses and orange trees as well as subtle vanilla contributed by the oak barrels. This delightful mix is rounded off with the texture of the purest semisweet chocolate - 55% cocoa content - while providing a citrussy freshness feel and a sweet flavour at first.



CONTENT: 6 tablets (2.6 OZ)

EXTRA BRUT

Semi sweet chocolate filled with Extra Brut

Extra Brut champagne comes along with your most special moments. The extra brut stands out for the intensity of its yellow colour with hints of apple and pineapple. This delightful mix is rounded off by the texture of the purest semisweet chocolate - 53% cocoa content - while providing and enduring freshness feel.



CONTENT: 12 bombons (2.1 OZ)

MALBEC DULCE

Semi sweet chocolate filled with Malbec Dulce

We combine a sweet dessert wine with intense aromas of blackberry and plum, with a semi sweet Belgian chocolate 55% of cocoa, offering a unique and persistent combination in the mouth.



CONTENT: 12 bombons (2.1 OZ)

MIX BOX

Our best seller combinations.

- Milk Chocolate Bar (35% cocoa content) with Malbec wine reduccion filling (1.6OZ).
- Dark Chocolate Bar (55% cocoa content) with Malbec Rose wine reduccion filling (1.6OZ).
- Dark Chocolate Bar (55% cocoa content) with MalbecCabernet Sauvignon wine reduccion filling (1.6OZ).
- Dark Chocolate Bar (55% cocoa content) with Torrontes white wine reduccion filling (1.6OZ).

CONTENIDO: 4 Tablets (6.4 OZ)



FLOW PACK

Individually wrapped filled chocolates: Malbec, Cabernet and Torrontes wine fillings.

- Mini Milk Chocolate Bar (35% cocoa content) with Malbec wine reduction filling.
- Mini Dark Chocolate Bar (55% cocoa content) with Malbec Rose wine reduction filling.
- Mini Dark Chocolate Bar (55% cocoa content) with Malbec Cabernet Sauvignon wine reduction filling.



CONTENT: 1 tablet (0.43 OZ)

ALFAJORES

Cookies Sandwich with Malbec wine reduction and Milk Caramel spread filling, covered in dark chocolate (55% cacao).



ALFAJORES

Cookies Sandwich with Jamaica Dubbel Beer and Milk Caramel spread filling, covered in dark chocolate (55% cacao).



BARS













BEER

ORANGE

MALBEC

MALBEC ROSÉ TORRONTÉS

CABERNET SAUVIGNON

BEER

Semi sweet chocolate 55% cacao content with Jamaica Dubbel beer reduction filling.



ORANGE

Semi sweet chocolate 55% cacao content with natural orange marmalade filling.





MALBEC

Milk Chocolate 35% cocoa with Malbec wine reduction filling.



MALBEC ROSÉ

Semi sweet chocolate 55% cacao content with Malbec Rose wine reduction filling.



TORRONTÉS

Semi sweet chocolate 35% cacao content with Torrontes wine reduction filling.



CABERNET SAUVIGNON

Semi Sweet chocolate 55% cacao content with Cabernet Sauvignon wine reduction filling.





N°1
70% CACAO

Dark Chocolate bar 70% Cocoa.



N°2 RED PEPPER

Dark Chocolate bar (55% cocoa content) with **Red Pepper.**



N°3 SEA SALT

Dark Chocolate bar (55% cocoa content) with Sea Salt.



N°4 ROASTED ALMONDS

Milk chocolate bar (35% cocoa content) with Roasted Almonds.



