



LAMADRID
ESTATE WINES

Brochure





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LOS BOCHEROS | White Blend

Coming from vineyards in the Uco Valley and Agrelo, our wine is made up of Chardonnay with its delicacy, and Sauvignon Blanc with its aromatic power; both ferment with skin. Intense nose, with citrus and tropical notes and the memory of fresh honey. On the palate, it is elegant, with balanced acidity and a complex finish. It goes very well with a wide variety of cheeses.



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LOS BOCHEROS | MALBEC



Its vineyards come from Agrelo and are more than 20 years old. This Malbec seeks to achieve the typical expression of Mendoza. A beautiful and creamy red wine, with aromas and flavors of cherries and notes of stones and fresh herbs. Medium-bodied, smooth and delicious.



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LOS BOCHEROS | RED BLEND



Composed of Malbec, Bonarda, Cabernet Sauvignon, and Cabernet Franc, 4 varietals from our Agrelo vineyards, more than 30 years old. On the nose, there are stony nuances and aromas of ripe red plums and berries, as well as candied orange zest and currants. On the palate, it offers poached raspberries and plums, and ripe tannins.



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LOS BOCHEROS | CABERNET SAUVIGNON

Born in Agrelo, Luján de Cuyo, and inspired by the traditional game of bowls to share with friends, this wine has red colors with ruby sparkles. Spicy and herbaceous notes stain blackberries, dark plums, and tree bark. Fresh, but ripe, with resolute tannins that carry cherries and dark plums. Accompany very well stewed with fine herbs.



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...take is like opening a
...personal dreams, pleasures
...open and others that we
...of them there is an object
...y. In every bottle of Lamad
...world of experiences
...stands: the magic, the
...ent. Each toast fills our
...wine we open ourselves
...unrepeatable like no o



LAMADRID CLÁSICO | MALBEC



In our Classic line, Malbec, Argentina's emblematic strain, is grown in 22-year-old vineyards and has deep ruby colors with violet reflections. Its blunt attractions, such as summer berries, resulting in a palate rich in cassis and soft, fleshy blueberries. Good structure and balance. Perfectly balanced to accompany pasta.



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LAMADRID CLÁSICO | CABERNET SAUVIGNON



The Cabernet Sauvignon is grown in 100% Agrelo Vineyards 58 years old. It features deep red colors. On the nose, a great variety of ripe red fruits with plum can be appreciated. On the palate, a very expressive and juicy sensation can be perceived with fresh flavors of purple-red fruits, plums, and cassis, remaining long and fresh. It is a wine with a good structure, elegant to accompany grilled meats and empanadas.



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LAMADRID CLÁSICO | BONARDA

Our Classic Bonarda is grown in 58-year-old vineyards in Agrelo, Mendoza (Arg.). Born in clay-loam and sandy soils, this wine offers full fruit with hints of vanilla and mint. In the mouth, it is intense, with notes of plum, ripe fruit, and chocolate. Medium-bodied and round, we recommend consuming it at a temperature between 15 °C — 18 °C. Ideal to accompany a wide variety of spicy dishes, roast meats.



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LAMADRID RESERVA | MALBEC



Our Malbec Reserve comes from Finca La Suiza (Agrelo), with vineyards over 58 years old and loamy-stony soils. It has deep violet colors. On the nose, cassis and blueberries are perceived and on the palate licorice and salty plums merge. Flexible, accessible, and uniform. To accompany roasted cuts with a roasted salad or with a stew.



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LAMADRID RESERVA | CABERNET SAUVIGNON



From Finca La Suiza (Agrelo), 26 years old and rocky loamy soils. A complex wine in concentration and freshness. Very nice pure blue fruit with raspberries and blueberries and a touch of sea salt. Medium body and a solid core of fruit. Fine tannins. A dish to accompany this wine: pork loin with potatoes.



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LAMADRID RESERVA | CABERNET FRANC



From Finca La Suiza, 100% Agrelo, with sandy loam soils. This offers dark and earthy spicy aromas with ripe plums and blackberries. In the mouth, it has a cut of granulated tannin that lingers in the fresh, detailed, and long finish. It goes very well with dishes with game meats.



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LAMADRID RESERVA | BONARDA



Coming from Agrelo 100%, from clay soils. It goes very well with grilled dishes. In the nose, ripe and subtle fruit is perceived for the humble bonarda grape. Then real depth and an abundance of healthy tannins on the generous palate and a long, firm finish without a trace of harshness. It goes very well with grilled dishes.



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PEÑÓN DE AGRELO | CABERNET SAUVIGNON



Coming from Finca La Suiza, 100% Cabernet Sauvignon, its grapes ferment for 15 days in cement eggs with indigenous yeasts, finishing their aging process for 10 months in concrete eggs. It presents notes of herbs, rosemary, oregano and vegetables such as fresh red pepper. Natural acidity with elegant tannins.



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PEÑÓN DE AGRELO | CABERNET FRANC



Coming from Finca Lamadrid, 100% Cabernet Franc, its grapes ferment for 15 days in cement eggs with native yeasts, finishing their aging process for 10 months in concrete eggs. Spicy nose such as pink pepper, aguaribay, notes of vegetables and greens. In the mouth it is vertical with well-marked acid notes.





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PEÑÓN DE AGRELO | MALBEC



Coming from Finca Matilde, its 100% Malbec, their grapes ferment for 18 days in cement eggs with the vineyard's own yeasts, finishing their aging process for 10 months in concrete eggs. On the nose, fresh fruits such as strawberries and aromatic herbs are appreciated. Fresh on the palate due to the contribution of natural acidity.



ward, each step we take in
pressures, our ambitions, and
others that we leave close to
door of our inner self, then
the glare of their flame... and
open a door and discover
each of us can understand. For
the special moment. Each last
open up to a new moment
my mother, the woman whose
outfold my wings to enjoy the



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GRAN RESERVA | MALBEC



MALBEC
AGRELO - MENDOZA
ARGENTINA



Coming from Finca La Matilde, their grapes ferment for 23 days in concrete eggs with the vineyard's own yeasts, finishing their aging process in first and second use barrels for 18 months. It has an attractive style, with an earthy and spicy sheen, through ripe blackberries and plums. In the mouth, it has a very soft, polished, and fresh touch with an impressive balance and freshness.



...like opening a door to
...and our deepest wish
...to temptations, although
...there is an objective, a goal
...and we stand, subdued
...over a new world of experience
...and. The magic, the spell, the
...each toast fills our soul with
...not in our lives, like no other
...who opened that door to
...the magic of life. Guillermo

LAMADRID

SINGLE VINEYARD

GRAN RESERVA



CABERNET SAUVIGNON

AGRELO - MENDOZA

ARGENTINA



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GRAN RESERVA | CABERNET SAUVIGNON

Coming from our own vineyards located in Agrelo Finca La Suiza, conducted traditionally, with trellis. Manual harvest at the end of April. Fermentation in concrete eggs for 25 days. Aging in barrels for 18 months. Ruby red, with purple hues. It has an attractive style with an earthy and spicy sheen, perceived through ripe blackberries and plums. In the mouth, it has a very soft, polished, and fresh touch with an impressive balance and freshness.



...the opening a door to lead us
...our deepest selves. There are
...temptations, arrogance and
...an objective, a goal that
...we stand subdued. In each
...new world of experiences and
...the magic, the spell. The end
...not fills our soul with emotion
...lives, like no other. Lamadrid
...opened that door to give us
...magic of life. Guillermo Garcia



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GRAN RESERVA | CABERNET FRANC

Its vineyards, with stony soils, are located in Agrelo, on the Finca La Suiza. Fermentation was carried out in concrete eggs with the vineyard's indigenous yeasts. Aging in barrels for 18 months. Intense dark red with violet reflections. Its earthy aromas are reminiscent of Boston baked beans and stewed berries, creating a strong, dense, and ripe palate. This wine has a flavor of baked red fruits and cassis. A spice cake flavored finish feels dense and meaty, with a flavorful aftertaste.



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BEGANI | RESERVA BLEND



Harvested from 30-year-old vineyards, located in Agrelo, the grapes that make up our blend ferment for 25 days with yeasts from the same vineyard. Intense ruby red with violet reflections, on the nose it presents notes of red fruits such as plum, blackberry, and also notes of red pepper and chili. In the mouth, you can detect pleasant tannins that are balanced with their good acidity and structure.



LAMADRID MATILDE | MALBEC



Its vineyards, more than 70 years old, are located in Finca Matilde, Agrelo. Excellent concentration and balance. Fermentation in French oak barrels for 30 days with the vineyard's own yeasts, then aged for 24 months in first-use barrels. Complexity and elegance stand out on the nose. Notes of chocolate are perceived, harmonized with ripe fruits and spices, which makes the aromas of this wine really intense. In the mouth, the maturity of the tannins stands out, a broad and balanced finish, achieving a round and elegant wine.



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