



BODEGA
SUR DE LOS ANDES



Bodega Sur de los Andes was created by Guillermo Banfi, an Argentine professional who entered the wine industry in 2002.

Banfi spent the 1990s in banking and finance working in Buenos Aires, New York and London acquiring both business experience and taste for fine wines.

His passion for wine collided with his business training, and, coming at the start of the worldwide boom in Argentine wines, led him to make the decision to leave banking to pursue a dream of creating a high quality, boutique winery dedicated to producing an affordable portfolio.

His first venture was as a co-founder, in 2002, of the Cinco Tierras label which met with immediate success in Argentina, France and Brazil followed by an explosive entry into the U.S. market.

In October 2005 Banfi sold his stake, hired one of Argentina's rising young stars, winemaker Pablo Durigutti and took the next and most logical step in the evolution of his dream by forming Bodega Sur de los Andes.

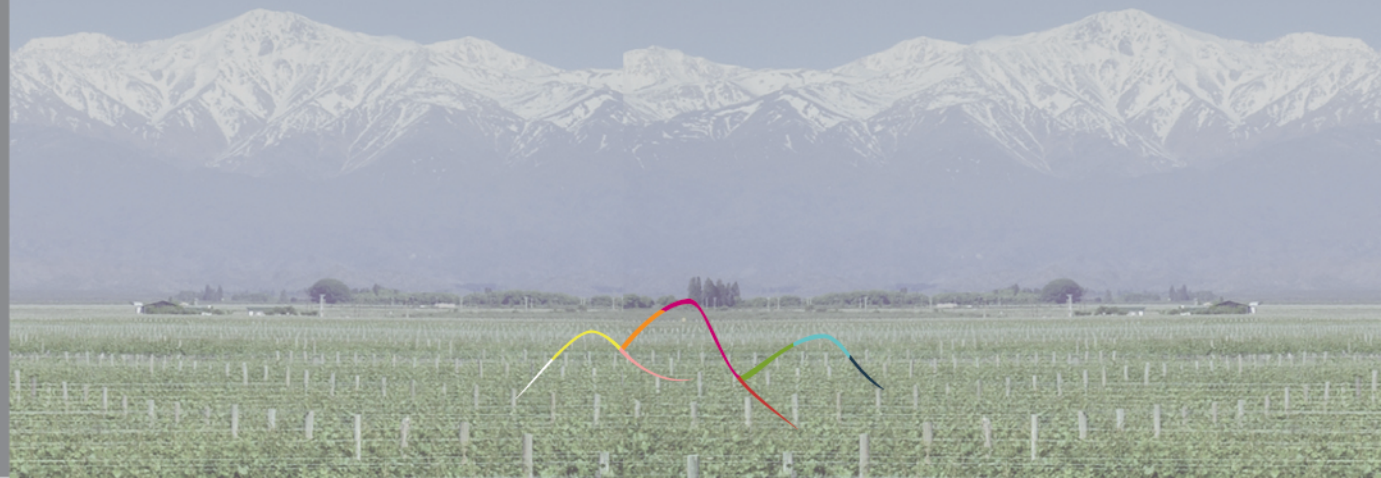


All grapes are carefully selected from a small number of vineyards mainly in the prime zones of Mendoza: Vistalba, Agrelo and Lunlunta in Lujan de Cuyo, and San Carlos in Valle de Uco. These Vineyards range from 12 to 80 years of age and are carefully managed to yield between 5,000 and 10,000 kg per hectare (4,500 and 9,000 pounds per acre)

Lujan de Cuyo is the oldest and principal wine region in Argentina and has the oldest, highest quality vineyards, with elevations rising from 850 to 1,080 meters above sea level. The San Carlos vineyards is at 1,130 meters. These elevations guarantee long, bright, warm days followed by cool flavors. In San Carlos, the day/night temperature fluctuation is usually 12-17°C during the growing season.

Bodega Sur de los Andes has long-term contracts with their growers and the grapes are as close to estate grown as possible, an arrangement very similar to those by the traditional vineyards in Rioja, Spain.

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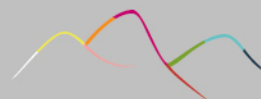
Winemaking Team

SUR de los Andes produces its wines in a facility located in Luján de Cuyo in the province of Mendoza, Argentina. The building dates from the 1920's and was designed in the traditional Mendocino style; Cement tanks lined with epoxy. It was recently refurbished to incorporate state of the art equipment with vats ranging from 5,000 and 14,000 liters.

Vineyard management and wine-making are under the direct supervision of Pablo Durigutti, a young enologist from Mendoza who has spent all of his life absorbing the wine culture of his native region.

Pablo spent several years at the Rutini winery before joining his famous brother Hector for further training and to hone his enological skills.

He joined Bodega Sur de los Andes at it's inception and each of his vintages has surpassed the last.



BODEGA SUR DE LOS ANDES offers wines in FOUR PRICE RANGES:

SUR de los Andes Clasico

Young and fruity with clean and fresh aromas. While young these wines have good body and offer great taste on the palate and a finish that belies the price. A perfect entry-level family: Malbec, Cabernet Sauvignon, and Bonarda, aged from two to four months of oak, and a Torrontés and Chardonnay complete the whole family.



SUR de los Andes GRAN RESERVA

A powerful Malbec obtained from our finest grapes. Lush and full bodied, this wine holds up to Argentina's national dish, steak, without a second thought. Complex throughout, rich black fruit and spice complement each other from start to incredibly long finish. It is produced in limited quantities, and spends 10 months in French oak barrels.



SUR de los Andes RESERVA

The best of Argentinean grapes: Malbec and Bonarda. These wines offer complexity, body, spice, and rich fruit both on the nose and the palate. Blackberry and raspberry combine with hints of pepper. They are made from older vines, with lower yields, and spend seven months in French and American oak. We produce both a Malbec and Bonarda.

SUR de los Andes INFINITO

Is the icon wine and each vintage is made from the best grapes and. The 2006 vintage, is a blend of 60% Malbec, 20% Sauvignon, 10% Franc and 10% Bonarda. INFINITO is a powerful, yet elegant wine, featuring bright tannins, rich Argentine fruit and an exceptional finish; should age well, gaining complexity and elegance.





WINE & SPIRITS MAGAZINE

Selected Sur de los Andes as **BRAND VALUE OF THE YEAR FOR ARGENTINA FOR 2008 AND 2009.**

Rated several wines in the high 80's.



WINE ADVOCATE, USA

Malbec 2008 90 points.

Malbec Reserva 2007 91 points.

Previous vintages rated mid high 80's with several 'Best Buys'.



ROBERT M PARKER, JR

Sur de los Andes recommended as one of the great value winery from Argentina.



WINE SPECTATOR, USA

Listed several wines as solid mid to high 80 points.



STEVEN TANZER, USA

Rated Malbec 2008 as Best Value.

Rated several wines in the mid-high 80's.



WINE ENTHUSIAST, USA

Rated Gran Reserva Malbec 2006 89 points, Malbec 88 points; Torrontes 87 points.



SAN FRANCISCO INTERNATIONAL WINE COMPETITION 2009, USA

Double Gold: Sur de los Andes Torrontés 2008

Bronze: Sur de los Andes Bonarda 2007 and Malbec Reserva 2006.



DECANTER WINE AWARD 2009, UK

Gold and Trophy: Infinito Malbec 2006

Bronze: Torrontes 2008.



INTERNATIONAL WINE CHALLENGE 2009, UK

Bronze: Sur de los Andes Malbec 2007



CUISINE & VINS, ARGENTINA

Infinito Sur de los Andes Malbec 2006 95 + Voted Best Wine.

Malbec Gran Reserva 2007, 92 points

Malbec Reserva 2007, 90 points



FAENA WINE GUIDE 2010, ARGENTINA

Selected Infinito Malbec 2006 and Malbec Reserva 2007 among the best malbec's from Argentina.

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