

The wine is very deeply coloured with a purple, opaque appearance. The nose is dark fruited with plums, chocolate, cinnamon and licorice. The palate is full bodied and mouth filling with some up-front tannins. Juicy flavours of blackberries, menthol, plums and oak spice. It appears rich and opulent with a long, delicious finish. Enjoy with a barbecued T-bone steak. Drink now to 2030.

CUVELIER LOS ANDES, MALBEC, UCO VALLEY, MENDOZA, 2019



*Salud!*  
pronounced,  
sah-loo

LUCA OLD VINE MALBEC,  
UCO VALLEY, MENDOZA 2020



The wine is deep purple showing obvious weight in the glass. The nose shows violets, plums, cocoa, menthol, blackberries, and freshly ground coffee. The palate is very mouthfilling, with rich, soft, supple tannins and a long, dusty and exciting finish. *This is a seriously good wine.* Pair with the best aged cheddar you can find. Drink now to 2035.

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# HEMISPHERES WINE GUILD

A TASTE OF HISTORY

## 2023 WINTER OFFERING

FEATURING EXTRAORDINARY  
WINES FROM

# ARGENTINA

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HEMISPHERESWINECLUB.CA



COLOME TORRENTS,  
UPPER CALCHAQUI VALLEY  
2021

100% Torrontes. Light pale straw colour. Fresh flowers, white peach and guava on the nose. The wine has good acidity with herbs, green apple, stone fruit with light body. Citrus notes linger, keeping you salivating for the next sip. Pair with grilled fish with a dash of lemon or steamed white fish with soy sauce, ginger and scallions. Drink now to 2025.

AMALAYA ROSÉ, SALTA  
2021

95% Malbec, 5% Torrontes. Pretty pink salmon colour. The nose shows fresh strawberries and cream, with cranberries and bright floral nuances. The palate is clean and dry, showing significant viscosity balanced by crisp cranberry acidity. Red berry flavours continue in the mouth and end with a long slightly warming finish. Try with grilled shrimp. Drink now to 2025.

**'bailar  
conmigo'**  
(DANCE WITH ME IN SPANISH)

Pale ruby colour. The nose shows good typicity with red cherries, fresh strawberries, pot pourri perfume and some spicy oak complexity. The palate is very soft, medium bodied with bright acidity. Shows some weight with a delicate red fruited profile and a clean dusty finish. While not complex, exhibits considerable restraint which must be applauded. Try with cedar plank Salmon. Drink now to 2026.

MANIS NEGRAS, PINOT NOIR, RIO  
NEGRO, 2018, PATAGONIA  
2018

CATENA WHITE CLAY SEMILLON-CHENIN,  
LUJAN DE CUYO  
2021

55% Semillon, 45% Chenin Blanc. Golden yellow in the glass. *Wet dog hair smell* from the Chenin dominates the nose, but underneath is a layer of stone fruit and flint. On the palate, it's creamy from the oak program and balanced with a strong mineral finish. Both the Chenin and Semillon grapes will allow the wine to evolve for many years to come. This wine will be interestingly different in the next 5 years. Pair with roasted chicken and vegetables. Drink now to 2028.



Bonarda is one of the best kept secrets in Argentina. Deeply coloured, with a menthol, wet rock, white pepper, chocolate, blackberry, anise, and hazelnut bouquet. The palate is soft, rich, and distinctive. The wine shows excellent balance between ripe dark fruit and praline complexity. Pair with slow roasted pork shoulder. Drink now to 2030.

EL ENEMICO, SINGLE VINEYARD LA ESPERANZA  
BONARDA, SAN MARTIN, MENDOZA  
2018

Deep and dark in colour. The nose appears a little subdued with notes of oak spice cassis, tomato leaf and cinnamon. The palate is full bodied and quite soft for the varietal with some peripheral tannins and a crisp slightly resinous finish. Try with Swedish meatballs. Drink now to 2030.

LAS ACEQUIAS CABINET  
SAUVIGNON OAK, MENDOZA  
2017

