

# Belasco de Banquedano

100+  
Year Old  
Vines

ALTO AGRELO VALLEY, LUJAN DE CUYO, MENDOZA, ARGENTINA • JUAN IGNACIO BELASCO BAQUEDANO



## Llama

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

AB, MB, +735400, SK, 10427

## 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

AB, MB, +735398  
SK Private Store, +12382



## 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

AB +735399



## Media & Awards

### Llama

- 89 Points/Best Buy, Beverage Tasting Institute, 2012 Vintage
- 90 Points, Robert Parker, 2009 Vintage
- 88 Points, Stephen Tanzer, 2008 Vintage
- 86 Points, Anthony Gismondi, 2008 Vintage
- 88 Points, Wine Enthusiast, 2006 Vintage
- 88 Points, Robert Parker, 2006 Vintage
- Gold Medal, Selections Mondiales Canada, 2006 Vintage

### AR Guentota

- 91 Points, Beverage Tasting Institute, 2010 Vintage
- 90 Points, Robert Parker, 2008 Vintage
- 91 Points, Wine Enthusiast 2007 Vintage
- 90 Points, Stephen Tanzer, 2007 and 2008 Vintages
- 90 Points, Anthony Gismondi, 2007 Vintage
- 90 Points, Robert Parker, 2005 Vintage
- 87 Points, Robert Parker, 2004 Vintage

### Swinto

- 93 Points, Robert Parker, 2008 Vintage
- 91 Points, Stephen Tanzer, 2008 Vintage
- 93 Points, Decanter, 2008 Vintage
- Wines of the Year, 4 stars, Decanter, 2007 Vintage
- New York Times, Top 10 Malbecs, 2006 Vintage
- 90 Points, Robert Parker, 2005 Vintage

# Belasco de Banquedano

ALTO AGRELO VALLEY, LUJAN DE CUYO, MENDOZA, ARGENTINA • JUAN IGNACIO BELASCO BAQUEDANO



## VINEYARD NOTES

Belasco de Baquedano, surnames of the owner's father and mother, is a winery created with passion and dedication for the Malbec Wine. They took 5 years to find the ideal location, with the ideal Malbec vines and growing conditions. These wines are hand crafted using all possible techniques, top of the line facility and top winemaker consultant to produce natural artisan style wines. No detail is too small for this group to consider.

Juan Ignacio Belasco Bequedano, the owner of Belasco de Baquedano estate winery and vineyards, was born in Viana, Spain, to a family of distillers that carved a niche in the production of Pacharan, a slow berry-anise liqueur. The family entered the wine business in Spain in the 1980s. By 2000, they owned more than 615 acres of vineyards in Navarra, Toro and Rueda, Spain. In 2003, he purchased 222 acres of vineyards in the Mendoza sub region of Lujan de Cuyo.

- 222 acres exclusively Old Vine (100 years old in 2010) Malbec from original French clones
- Only estate fruit used
- Grown with organic methods in crisp, pollution-free air with irrigation fed by pure water from naturally melted snow
- Located at the base of the Aconcagua Mountains, the highest peaks in the Americas

### The region – Alto Agrelo Valley, Lujan de Cuyo

- Soaring 3, 346 feet above sea level
- Fine grained sandy soil making the vines to search for water.
- Warm days are offset by cool nights plunging by as much as 45°F, an extraordinary variance that enhances the richness of wine's aroma/flavor, and deepens color
- Very little rainfall, but no shortage of water thanks to the proximity of the Andes
- Hail and frost are the two natural events that affect the vines

### The winemaking

- Consultant winemaker Bertrand Bourdil (one of only two winemakers to ever receive three 100 point scores from Robert Parker) works with Belasco's winemaker
- Grapes are cooled in a refrigerated chamber regulated at 53°F
- Irrigation completed twice a year right after harvest and summer
- Gravity driven to gently bring grapes from sorting table to tank. Protects nuances of texture/flavour

- Individually pumped tanks for greater skin-must contact; enhanced fruit flavor and color
- Délestage (submerged cap) tanks to maximize intensity and balance by extracting more color and flavor from skins
- Wines are unfiltered and unstabilized in the traditional artisan style to preserve subtle aromas and flavours, while promoting richness, body and color



## CONTACT

### Denise Brisson

Head Office  
780-940-7635  
denise@cellarstock.ca  
www.cellarstock.ca

