



FOW Terroir Malbec 2023

Producer: Fabricio Orlando Winery

Region: San Rafael, Mendoza province , Argentina

Varietal: 100% Malbec

Alcohol: 13.7%

Story

FOW Malbec was born from the lifelong dedication of winemaker Fabricio Orlando, whose vision was to craft a wine that reflects both his passion for winemaking and the unique character of his homeland. His commitment to quality over quantity guides every step of the process, from the careful selection of grapes to the final blend in the bottle. The grapes are sourced from Finca El Maitén in San Rafael, a vineyard blessed with silty-clay soils rich in rounded river stones. The proximity to the Diamante River ensures excellent drainage, encouraging deep root development and a natural balance in the vines. San Rafael's pronounced temperature shifts between warm days and cool nights allow for slow, even ripening, preserving the natural acidity and freshness of the grapes.

In the winery, the process is designed to highlight authenticity and terroir. Fermentation occurs naturally with indigenous yeasts, capturing the true essence of the fruit. The wine then spends 12 months in French oak barrels, gaining elegance, structure, and subtle spice without losing its vibrant fruit character. The result is a Malbec that is expressive, balanced, and deeply rooted in the soul of San Rafael.

Wine Notes

- Purple magenta hue with inviting visual intensity
- Aromas of ripe cranberries, plums, and violets
- Hints of cocoa, spice, and subtle toasted oak
- Smooth, well-integrated tannins with fresh acidity
- Long, elegant, fruit-driven finish

Pairing Recommendations

- **Grilled meats** – Ribeye steak, lamb chops, short ribs
- **Bold cheeses** – Aged cheddar, Manchego, blue cheese
- **Savory vegetarian** – Mushroom risotto, roasted eggplant, lentil stew

Selling Points

Authentic Terroir Expression – Grapes grown in San Rafael's unique silty-clay and stone soils, benefiting from the Diamante River's natural drainage.

Minimal Intervention Winemaking – Indigenous yeast fermentation and 12 months in French oak preserve fruit purity and complexity.

Versatile Food Pairing – Balanced structure and fresh acidity make it ideal for both casual and fine dining menus.



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Pinot Grigio Trebbiano 2022

Producer: Citra Winery

Region: Ortona, Chieti province, Italy

Varietal: 51% Pinot Grigio, 49% Trebbiano

Alcohol: 11.5%

Story

Citra Vini, founded in 1973, unites eight growers' associations across the province of Chieti, the heart of Abruzzo's wine production. With vineyards situated between the Adriatic Sea and the Majella Mountains, Citra works with small vine growers who respect the land and tradition, ensuring that every bottle reflects the region's unique qualities. This Pinot Grigio Trebbiano blend (51% Pinot Grigio, 49% Trebbiano) represents a new addition to the winery's range. It is crafted to highlight balance and smoothness, combining the crisp freshness of Pinot Grigio with the approachable softness of Trebbiano. The result is a versatile white wine that is both refreshing and well-structured. As the largest winery in Abruzzo and a benchmark for the region, Citra focuses on selecting and enhancing the best grapes from Chieti's vineyards. The Pinot Grigio Trebbiano stands as an example of this mission: a wine that respects local tradition while offering a contemporary expression suited for a wide range of consumers and markets.

Wine Notes

- **Appearance:** Pale straw-yellow with greenish reflections.
- **Aroma:** Fresh citrus (lemon, lime), green apple, pear, and subtle floral notes.
- **Palate:** Crisp and refreshing, with a light body and smooth texture.
- **Flavor:** Bright acidity from Pinot Grigio balanced by the softer, rounder fruit of Trebbiano.
- **Finish:** Clean, delicate, and slightly mineral.

Pairing Recommendations

- Grilled shrimp, shellfish, sushi,
- Fresh salads and vegetarian or vegan dishes
- Light pastas
- Mild cheeses.
- Cured meats

Selling Points

Crafted from grapes grown by small vine growers in Abruzzo's Chieti province, a leading Italian wine region.

Unique blend of 51% Pinot Grigio and 49% Trebbiano, offering balance, freshness, and smoothness.

Produced with respect for people, tradition, and the environment.

Backed by Citra Vini, Abruzzo's largest and most established winery since 1973.

Versatile, food-friendly white wine with excellent quality at a competitive price.



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Sierra de Guadalupe Cava 2023

Producer: Bodegas Ruiz Torres

Region: Almendalejo, Badajoz, España

Varietal: Semi-dry white, 60% Macabeo, 40% Chardonnay

Alcohol: 12%

Story

Rooted in centuries of winemaking tradition, our wines originate from the historic vineyards near the Monastery of Guadalupe. Crafted with care and expertise passed down through generations, each bottle embodies heritage, quality, and elegance.

Our grapes are harvested at peak ripeness and undergo precise fermentation and aging, including nine months in underground cellars on fine lees. The meticulous process of riddling, disgorging, and dosage creates a refined cava brut with exceptional balance, complexity, and finesse—truly a wine for connoisseurs.

Sustainability is at the heart of our philosophy. From organic fertilization and ozone-treated irrigation to solar-powered operations and eco-friendly packaging, every bottle reflects our commitment to the environment and ethical practices.

Enjoy a wine that unites heritage, craftsmanship, and responsible luxury in every sip.

Wine Notes

- **Appearance:** Very pale straw-yellow with a delicate brightness, fine, elegant bubbles that rise consistently.
- **Aroma:** Fresh and fruity, typical of the traditional cava variety with subtle notes of citrus and orchard fruit.
- **Palate:** Light-bodied and refreshing. The well-integrated bubbles give it a smooth texture.
- **Flavor:** Fruit-driven character with delicate hints of apple and pear with balanced freshness.
- **Finish:** Clean, crisp, and pleasantly lingering.

Pairing Recommendations

- Perfect as an aperitif.
- Pairs beautifully with mixed nuts, savory tarts, and assorted canapés.
- Versatile choice for light appetizers and celebratory occasions.

Selling Points

This wine reflects centuries of heritage from the historic vineyards of Guadalupe.

Grapes are carefully harvested and aged nine months on fine lees, producing a balanced and elegant cava brut.

Sustainably produced with organic fertilizers, ozone-treated irrigation, solar power, and recyclable packaging.

Traditional methods blend with modern technology for precise fermentation, riddling, and disgorging.



CONTACT US

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