


VINOS
DE
POTRERO



“I’m Nicolas Burdisso, Argentine football player, and since a few years ago I started with a venture into the world of wine. I’ve been here in Mendoza for 3 to 4 years now, where I started, in parallel with my football, my own line of wines together with my wife. We started this project because of our enjoyment of wine”.

about us

In 2008 we had the opportunity to buy a vineyard in Mendoza. We have always had an interest in doing something with wine, but it was important that we did it in our own country, on our own property. The wines are made by a winemaker that we choose because he is a good person and he has a long career and experience in winemaking, Bernardo Bossi Bonilla.

For me there is a connection between wine and football. Therefore, we came up with the word 'Potrero'. We made an analogy between the word Potrero and the Terroir. Potrero is the place where the young football players start to train and learn their skills. In Argentina we say that a football player needs 'Potrero', they need to have that essence that will characterise them later playing on the field in first division or in a world cup. Similar to how wines are characterised by their terroir.



NICOLÁS BURDISO



BELÉN SOLER VALLE



*the potrero
is the terroir*

To give birth to a wine of excellence, the vine needs a terroir which challenges its potential to the fullest. To give birth to a soccer player of excellence, what is needed is a potrero, a makeshift soccer field, which stimulates his virtues and forges his talents. In Argentina, for many a far-off land in the confines of the world, both concepts, terroir and potrero, blend. As if blessed by contradiction, the poorer the terroir and the potrero, the better the results.

Whoever stands out playing ball on a land which is barren, uneven and puddled will boast an elegant game which will set him apart from other players in the best stadiums in the world. Any vine which endures the crude cold of the night and the blazing sun of the day, the absence of humidity and the heights of the Andes will yet thrive and offer fruit which will ripen to be truly exceptional.



excellence



**TO GIVE BIRTH TO A WINE OF
EXCELLENCE, THE VINE NEEDS A
TERROIR WHICH CHALLENGES ITS
POTENTIAL TO THE FULLEST.**



terroir

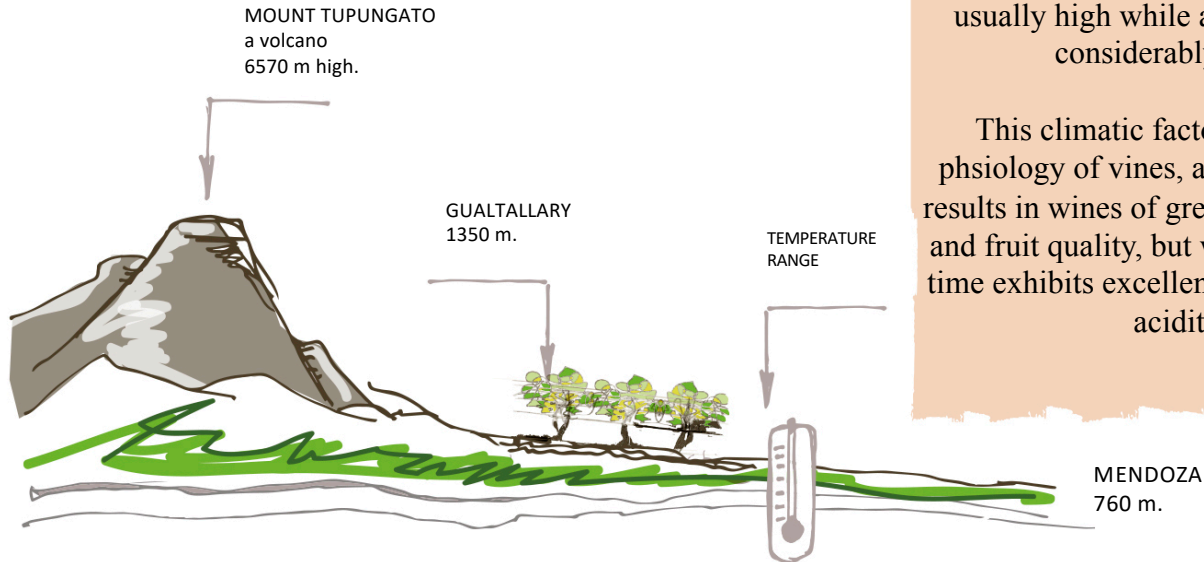


gualtallary



Gualtallary, the winemaking micro-region at 1350 m above sea level in the middle of the Andes Range, is set at the foot of Mount Tupungato, in Uco Valley. As its soils are mainly composed of stones, the roots of the vines must struggle to find their way to humidity. This contributes to achieving wines of great concentration and unusual minerality. The special characteristics of this small and privileged region endow our wines with personality, texture and natural acidity as well as freshness and an almost wild character.

climate



The vegetative cycle in Gualtallary, which stretches from October to April, experiences a wide temperature range.

During daytime temperatures are usually high while at night they are considerably lower.

This climatic factor changes the physiology of vines, a condition which results in wines of greater concentration and fruit quality, but which at the same time exhibits excellent levels of natural acidity.

Vineyards

Winemaking is defined in the vineyard. It is usually said that it is possible to make bad wine with good grapes, and yet it is certainly impossible to obtain high quality wine from low quality grapes. Thus, location, soil, climate and grape variety show a determining influence on the final product.

All the grapes for Vinos de Potrero come from vineyards in Gualtallary, Uco Valley. They are four small neighboring vineyards (between 3,4 and 4,6 hectares big), which exhibit similar though not identical soil and exposure profiles. These lots produce the Malbec and the Cabernet Sauvignon grapes used in the production of 100% of our red wines. From a philosophical standpoint, the four vineyards are managed in the same way but constitute very well-defined and distinct lots. Every one of them has clearly identified characteristics and is worked so that its fruit eventually produces a unique wine.



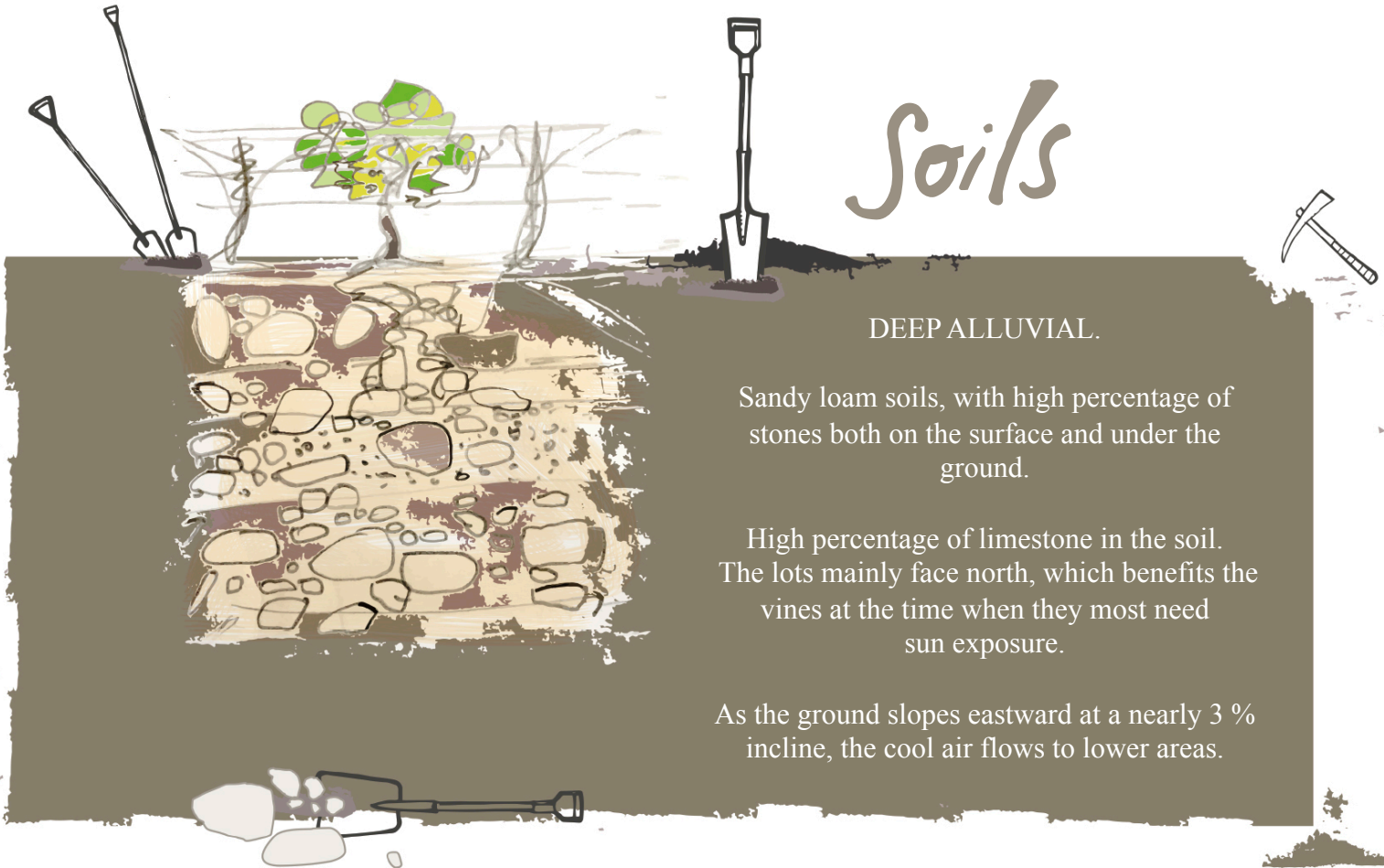
Soils

DEEP ALLUVIAL.

Sandy loam soils, with high percentage of stones both on the surface and under the ground.

High percentage of limestone in the soil. The lots mainly face north, which benefits the vines at the time when they most need sun exposure.

As the ground slopes eastward at a nearly 3 % incline, the cool air flows to lower areas.



alejandra
LIVERALLA

AGRICULTURAL ENGINEER

delen SOLER VALLE

MANAGER VDP

bernardo

BOSSI
OENOLOGIST

marcelo

CANATELA
AGRICULTURAL ENGINEER



trust



El dar nacimiento a un vino es el máximo nivel de necesidad

El je beej ita le merita de un potero que de ovan toke jugo auto tierra de lo Conimes

bandecida con el terrar los resultados

un mundo de los poteros de los mundos de vino

la necesidad que de ovan tres que de ovan de talento

Como si fuera a tierra bandecida

our wines

are not only the product of their know-how and the amalgam of terroir and technology, but also the product of passion, love and compromise

POTRERO

—MALBEC—



HARVEST DATE: March 2017

DENOMINATION OF ORIGIN:

GUALTALLARY

COLOR: Red

WINE TYPE: Still

GRAPE TYPE: Malbec



VINIFICATION:

Traditional, in concrete vats/ eggs at approximately 30 °C. Cold maceration for five days. Fermentation is started by indigenous yeasts and then continued by the inoculation of selected cultured yeasts (15 g/Hl). Extraction practices are decided with a view to obtaining well-structured wines.

AGING: 6 months in once- and twice-used oak barrels.

The greatest expression of the Malbec from Gualtallary, which combines fruit purity with the floral and mineral notes from the terroir. A wine which though fresh and easy to drink is honest and complex. A difficult vintage delivered outstanding results due to the unexpected lower yield.

VINEYARD CHARACTERISTICS:

Vineyard planted in 2011.

Essentially calcareous soils.

POTRERO

—MALBEC—

 JAMES
SUCKLING

92
points

Tim
Atkin

90
points

GUÍAPEÑÍN

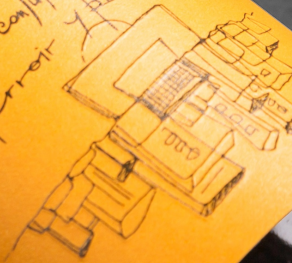
90
points

Des
COR
Chad
DOS

92
points

MALBEC
DE
POTRERO

Para dar nacimiento a un lugar
de excelencia se necesitó
de un potrero que de por sí
era Argentina. Para muchos
del mundo se confunden
terroirs y potreritos.





RESERVA DE POTRERO

HARVEST DATE: March 2017

DENOMINATION OF ORIGIN:

GUALTALLARY

COLOR: Red

WINE TYPE: Still

GRAPE TYPE: Malbec

VINIFICATION:

Traditional, in concrete vats/ eggs at approximately 30 °C. Cold maceration for five days. Fermentation is started by indigenous yeasts and then continued by the inoculation of selected cultured yeasts (15 g/Hl). Extraction practices are decided with a view to obtaining well-structured wines.

AGING: 12 months in once- and twice-used oak barrels.

The difference with respect to the Malbec de Potrero basically lies in the quality of the must, which spends more time in contact with the oak. However, the fruit character and the terroir continue to play a key role.

VINEYARD CHARACTERISTICS:

Vineyard planted in 2011.
Essentially calcareous soils.





92
points



91
points

GUÍAPEÑÍN

90
points

POTRERO RESERVA

RESERVA
DE
POTRERO

MALBEC 2017
VALLE DE UCO
MENDOZA

el potrero es el terroir
por dar nacimiento a un vino
de excelencia. La vid necesita
de un terrero que desafie al máximo
potencial de la cepa. El máximo
de un potrero se encuentra en un lugar
que reúne sus virtudes y que necesita
de la Argentina para mostrar su talento
al mundo. Se confían ambos conceptos
terroir y potrero.
y como fuer la tierra bendecida
por la contradicción
cuando una pobre sea el terrero
y el potrero, mientras sea el terrero
Quien puede con el terrero
a un fiero arido, con los
labores de agua.



GRAN POTRERO Malbec

HARVEST DATE: March 2016

DENOMINATION OF ORIGIN:

GUALTALLARY

COLOR: Red

WINE TYPE: Still

GRAPE TYPE: Malbec

VINIFICATION:

Traditional, in concrete vats/ eggs at approximately 30 °C. Cold maceration for five days. Fermentation is started by indigenous yeasts and then continued by the inoculation of selected cultured yeasts (15 g/Hl). Extraction practices are decided with a view to obtaining well-structured wines.

AGING: 12 months in once- and twice-used oak barrels.

This Malbec displays great purity, elegance, complexity and terroir, all at once. Easier said than done.

VINEYARD CHARACTERISTICS:

Vineyard planted in 2011.

Essentially calcareous soils.



Gran Potrero Malbec

 JAMES
SUCKLING

92
points

Tim
Atkin

91
points

Robert Parker
WINE ADVOCATE

93
points

Decanter
WORLD WINE AWARDS

90
points

Des
coR
Cha
dos

94
points



Gran Potrero

Malbec 2016

cuanto más pobre sea
el terroir y el potrero,
mejores serán
los resultados

UCO VALLEY - MENDOZA



EL DEBUT de POTRERO

HARVEST TIME:

March/April 2015

DENOMINATION OF

ORIGIN: GUALTALLARY.

COLOR: BLEND

WINE TYPE: Still.

GRAPE TYPES: 60%

Malbec 20% Cabernet Franc

20 % Syrah

VINIFICATION:

100 % micro-vinified in 500-litre containers; spontaneous fermentation at winery temperature. Long maceration.

Extraction practices involve pisonage and délestage during the post-fermentation maceration.

AGING: 18 months in once- and twice-used oak

Our mission is to make a superb, high-quality wine, which mirrors the potential of Uco Valley and Gualatallary as unique terroirs. Great aromatic power and depth, mouth-filling though fresh and mineral.

90⁺
pts.
Robert Parker
WINE ADVOCATE

VINEYARD CHARACTERISTICS:

Vineyard planted in 2011.

Essentially calcareous soils.

EL DEBIT

de POTRERO

 JAMES
SUCKLING

90
points


WINE ADVOCATE

90+
points

Des
COR
Chad
DOS

92
points

EL
DEBIT
de POTRERO

2014
GUALTALLARI
VALLE DE UCO
MENDOZA

Handwritten notes on the label:
y como...
dependencia
y el terrar
los resultados

VINOS
DE
POIREKO