



Bodega Raffy
Argentina



Where We Are

The vineyard is adjacent to the Andes Mountain Range, in the Province of Mendoza, 3500-feet altitude, just below the Tupungato Volcano which gives its name to the village.

Tupungato is the highest area of the Uco Valley and the point of departure of the Wine Route, along which some of Argentina's most famous bodegas have set foot, due to the very high quality of the soil and grapes.

Beside its own 8.5-hectare vineyard planted with Malbec, Bodega Raffy also manages some high quality parcels of old vines in neighbouring properties.



Our Philosophy

Bodega Raffy has the ambition to allow Argentinian Malbec to reveal its fullest potential. We therefore cultivate grapes following sensible agricultural methods, with low yields, in order to produce excellent cuvées, made using French oak exclusively.

Our Terroir

Protected from wet weather by the Andes Mountain Range, the Malbec varietal finds on the sandy soils of Tupungato the dry climate and the constant sunlight that it needs to reach its full phenolic maturity. It also benefits from the perfect thermal amplitude it needs (cool at night and hot during the day) to achieve a great balance between maturity and freshness.



our story...

our vineyard

The Malbec Grape

The Malbec varietal used is a local one, which brings great typicity to the wine as well as a sense of place. A small berry variety, the grapes are of great concentration and quality, with low yields and complex aromatics.



A Sustainable Viticulture

The rigorous winters and the arid summer of Tupungato's Higher Valley naturally protect the grapevines against its usual enemies. This allows us to cultivate our vineyards without any use of chemicals nor pesticides, as we only use organic products.

Manual Harvesting

Harvests are exclusively done manually, which allows to only pick the healthiest and most perfectly mature grapes. Those grapes are then directly taken to the wine-making unit adjacent to the vineyard, where they arrive intact in the same small cases which were used to harvest them.



Our Bodega has voluntarily limited its maximum capacity to 100,000 bottles for the moment, in order to work with the best quality grapes and produce a well-crafted wine.

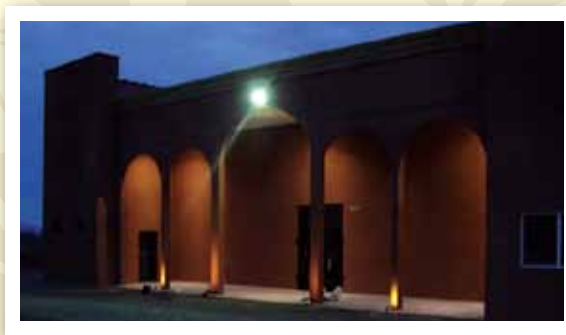
In 2010, Bodega Raffy produced 3 Cuvées, and in 2011, 7 Cuvées, among which 2 Malbec rosés and even one Malbec blanc de noirs.

For a perfect extraction of its tannins, Bodega Raffy uses the *délestage* technique, and ages all its wines in French oak barrels, with new oak for its *Réserve* and *Grande Réserve*.



The combination of high elevation, alluvial soils, irrigation sourced from the Andes Mountains, a long growing season with over 250 sunny days a year, little rain and vast temperature differences between day and night are all conducive to growing quality wine grapes.

These climate and geography elements come together to provide excellent fruit ripening and concentration, developing colours, aromas and flavours.



our wines

Our Red Wines



Cuvée Terroir Red

With a broad appeal but also a strong sense of place, this wine both reveals intense fruit, subtle peppery notes and an excellent concentration, with attractive perfumes of red berries, violets and liquorice. Its structure, characterised by silky tannins and a long finish, is enhanced through a 6-month stay in old French oak barrels.



Cuvée Réserve Red

All the grapes are issued from a specific parcel, from vines over 50 years old, right next to our maturing cellars. The yield of these old vines never exceeds 30 hectoliters per hectare. Grapes are entirely hand-picked. Our Réserve spends 12 months in French oak, among which 18% new oak.



Cuvée Grande Réserve Red

This cuvée is still in the making, and will be enjoyed from 2013. With a longer stay in barrels, a more important proportion of new French oak, this big wine will show great concentration, velvety tannins and a long, elegant finish. Our Grande Réserve spends 36 months in 100% new French oak.

Our Rosés



Cuvée Terroir Rosé

Vinified as a rosé, this 100% Malbec wine, made from a saignée from the Réserve Red, develops intense fragrances of redcurrant and grapefruit. On the palate, flavours of red fruits come rushing in, with great balance, accompanied by some spice note and a clean, dry, finish.



Cuvée Réserve Rosé

Vinified as a rosé, this 100% Malbec Cuvée comes from the same old vines parcels as our Réserve and Grande Réserve wines. It has been aged on its lees in 100% new French oak barrels for 6 months, and partially benefited from a malolactic fermentation. As a result, this rosé wine is surprisingly long, structured and complex, while exhibiting powerful aromas of exotic fruits.

"Limited Edition"



Cuvée Blanc de Noir

Similar to what is done in the Champagne region with Pinot Noir and Pinot Meunier, but working here on a still wine, Malbec is vinified as a white wine. With a long stay in 100% new French oak, this structured, experimental white will be available soon.



Cuvée Prestige, Malbec Passerillé

Produced in a similar way than "Amarone" in Italy, but with a fully different grape variety, we are using 100% Malbec grapes to craft this exclusive wine. This wine is of particular interest because it has been both vinified and aged in 100% new French oak, and never went through stainless steel, even during the alcoholic fermentation process.



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