
“Organically Grown”
Caligiore Wines
Products of Mendoza, Argentina

Description:

Marquee has ventured outside of Australia to bring you the best value premium products from Mendoza, Argentina that it could find. Marquee has selected three 100% organically grown products from a small producer, Caligiore, to release into the North American Market. These wines, grown at high elevations in the Andes mountains, come from a mixture of vines that range in age from 8 years old to 20+ year old and true "old vines" that are over 75 years old (the Malbec of course).

Symphony Series

Staccato – Malbec / Cabernet Sauvignon

Grazioso – Torrontes

Pianissimo – Malbec Rosé

Reserve Series

Caligiore – Reserve Malbec

Caligiore – Reserve Syrah

Caligiore – Reserve Bonarda



History:

Caligore is a family undertaking, dedicated exclusively to the organic production of grapes and wines. Started in 2001 as the result of a project integrating a clear responsible social business policy and a personal goal of the founders, the Caligore family, it is a self-made business, focused on concrete personal objectives in every aspect of the endeavor.



Interpreting the essence of the mendocina (coastal region of Argentina) land, from the small more traditional to the great Argentinean wines, the fundamental idea of this project was created, to create a first class line of premium Argentinean wines, created and certified under international standards for organic production, and bringing the consumer and alternative for enjoying high quality wines, which are complex, where the potential of the homeland stands out, and which are created differently, resulting from nature. Every wine connects the work of the creators and the spirit of the land to express the essence of both, almost like a work of art, which moves those who try it. This is the concept encapsulated in Caligore wines.

Created from grapes from our own vineyards, all more than 900 meters above sea level in the areas of Maipú Luján de Cuyo en el Alto valle del Río Mendoza and under certification y always under the organic standards for organic production of the O.I.A (Organización Internacional Agropecuaria).

The Vineyards:



La Marolina Farm

- Location: Zapiola 715 Mayor Drummond Luján de Cuyo
- Altitude 900 meters above sea level
- Area - 7 hectares
- Variety planted – Malbec
- Age of the vineyard – 80 years
- Soil – French clay, low in organic material, good drains and rocky subsoil



The Vineyards:



Cayanta Farm

- Location – Ruta Provincial 86 Km 1 Alto Agrelo Luján de Cuyo. Puerta de Entrada al Valle de Uco
- Altitude – 1050 meters above sea level
- Area – 14 hectares
- Variety planted – Cabernet Sauvignon, Merlot, Syrah, Bonarda
- Soil – deep, French sandy, low in organic material, good drainage

The Winery:



- Manually harvested in boxes
- Milling capacity of 1500 kg/h
- Bunch selection
- Annual production varies

Located in the heart of the Cayanta farm, in a zone of great win production in the last decade. Has the capacity to store 40,000 liters in stainless steel tanks, with the latest equipment, adapted for high quality production on a small scale.

This establishment only processes organic grapes. So the organic integrity of all the processes, and the wine, are

absolutely guaranteed. This allows for natural expression, which is the objective pursued in designing our wines.

Loading capacity – 15,000 bottles



The Products:

Highly concentrated wines, where the personality of the grapes and the land are expressed intensely through the secondary and primary aromas, and the elegant and delicate body. Not aged in wood, with long periods of soaking of more than 20 days, give these wines their particular character and their smoky sensations, of coffee and dried fruit.

Created naturally, thanks to the labor of the winter temperatures and gravity. These wines are well paired with strong foods and spicy sauces.

The soul of the land made into wine

- To develop a broad concept of an organic product, which implies not only the product itself, but an entire method, a conceptualization of a different mode of production, that respects the human values and is sustainable over time
- Social responsibility
- To promote through our actions as a business and as individuals the development of local products being sold to external markets, based in a collaboration of business and social consciousness to promote the region.
- Establish and maintain ethical and lasting commercial relations
- Work as a team.





The Importer:

Marquee Selections has been importing fine wines since 2001 into the United States and continues expansion across North America. Selecting products of the highest quality is of the utmost importance and strives to provide the strongest level of customer service available in the wine industry. For additional details on the companies Marquee and Caligiore check out www.marquee.com and www.caligiore.com.ar.

For additional information, samples and references please contact:

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(Pictured – Gustavo Caligiore – Winemaker & Christopher Cribb – Importer)

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