

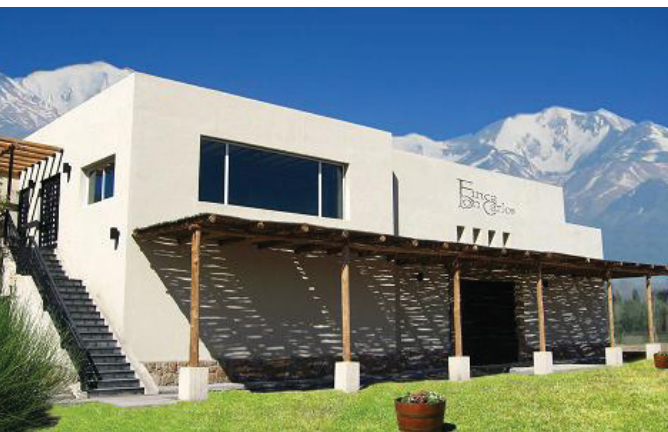


Finca Don Carlos started making high quality artisanal wines in 2003. Located in Tupungato region of the Uco Valley, at 1,000 meters above sea level, the vineyards enjoy ideal soil and climate conditions for wine growing.

Winemaker Gustavo Silvestri and Winegrower Patricia Conte work together in growing some of the finest grapes at the 50 hectares planted in the property and making outstanding and expressive wines that are true to their grape varieties and that reflect the unique characteristics of their terroir.

With a total capacity of 116,000 liters, the winery is equipped with temperature-controlled stainless steel tanks and state-of-the-art equipment.

The wines are aged for 12 to 14 months in new, first and second-use French and American oak barrels and stored at the winery's cellar for a year of bottle aging before release.



Calathus is a type of vase that was used in ancient Rome to store and serve wine.

CALATHUS Wines

Calathus Gran Reserva Malbec

Deep and complex aromas of black berries, plums, dark chocolate and exotic spices, with mild notes of graphite and cement. Aged for 16 months in new and second-use French and American oak barrels.

Calathus Gran Corte

Blend of 85% Malbec, 10% Cabernet Franc and 5% Petit Verdot. Supperb balance and complexity. Aromas and flavors of red cherries, black cherries, plums and notes of coconut and exotic spices. Aged for 12 months in Second and third-use French and American oak barrels.

Calathus Malbec

Vibrant aromas of mature red cherries, plums, black berries and mild notes of dry tobacco and cacao. Aged for 12 months in Second and third-use French and American oak barrels.

