



Budini

MALBEC

About Budini

Budini is named after the rare and beautiful wild pampas cat of Argentina, *Oncifelis colocolo budini*. This furry and elusive cat can be found from the grassy grazing plains of the Argentine pampas to the high-elevation foothills of the Andes where Argentina's finest wine grapes are grown. There are few photos of this attractively striped feline which has the unusual ability to make itself look much larger than it actually is by straightening its fur up to almost 3 inches when frightened. Its diet consists primarily of guinea pigs, ground-dwelling birds, and even poultry. And while the average American wine drinker sticks closer to the poultry end of this diet, they are still faced by a wine-buying dilemma that parallels the fate of this exotic cat—great wines at great prices are becoming an endangered species. Budini is a harbinger of a new breed of wine—ripe with fruit character, excellent structure with fine and perfectly mature tannins, easy to enjoy, and easy on the pocketbook. It might even make you purr after a few glasses.

The Details

Vintage:	2008
Varietal Composition:	100% Malbec
Vineyard Locations:	Agrelo & La Consulta
Avg. Vineyard Elev.:	3,630 feet
Avg. Age of Vines:	25 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	9 months in 50% French and 50% American oak
Fining:	None
Filtration:	None
Alcohol:	13.5%
T.A.	5.4
Total Case Production:	10,000 cases

Tasting Notes/Food Pairing Suggestions

Dark red/purple color. Very perfumed with aromas of ripe black cherries and some sweet oak. Full, fleshy, and jammy in the mouth with loads of ripe and spicy red and black fruits. Great structure with loads of ripe, fleshy tannins, and a long, long finish. Wow! This is one that you buy by the case to take home to amaze your friends and family. You can drink it tonight or over the next few years to enjoy the Malbec fruit flavors at their best. It will pair well with traditional red-friendly foods like hamburgers, steak, pork chops and ribs, pizza, spaghetti with meat sauce, and grilled or roasted chicken. Great all by itself too!

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