



SANTA JULIA

— ARGENTINA —

Santa Julia [+] Sustainable

An elegant, fruit driven range of world class wines made to showcase the distinct varietal expression of the grape.

At the foot of the Andes Mountains, in the vast desert province of Mendoza sits Familia Zuccardi, makers of the brand Santa Julia and one of Argentina's largest family-owned wineries as well as a leading exporter of Argentine wine. For over 40 years, Familia Zuccardi has produced wines of exceptional quality and value from the soils of Maipu and Santa Rosa and, more recently, Uco Valley. Every Santa Julia wine is handcrafted from estate grown, hand picked fruit and is estate produced in a state-of-the-art facility. In total, there are over 2,000 acres of noble grapes under cultivation.

Experimentation with new plantings is vital to their quest for quality. The estate utilizes a small experimental winery that has twenty stainless steel tanks of varying sizes. The objective is to experiment with up to 25 new varieties over the course of 5+ years along with new vinification techniques. This allows the Zuccardi's to get feedback about the varieties, their suitability for commercialization and the best vinification techniques for each varietal.

At Familia Zuccardi, when it comes to producing world class Argentine wine, they take their job seriously.

There are several distinct lines under the Santa Julia brand available in the US: Santa Julia Sustainable, Santa Julia Orgánica, Santa Julia Reserva, as well as several sparkling wines.

Santa Julia [+] Viognier 2014/16

A greenish yellow of medium intensity with silver gleams. Very varietal character, fine, intense, and complex. Notes of tropical fruits combined with flowers and ripe fruits: roses, peaches, green apples, pears and bananas. Flavor is round, balanced, fresh and wide in the mid palate. Touches of citrus - orange peel. A long and complete finish.

UPC # 0 89832 84545 4



Santa Julia [+] Pinot Grigio 2017

This Pinot Grigio has delightful, ripe fruit aromas of pears, apple, melon, and some tropical notes of pineapple and banana. It has good balance, nice acidity, and a long, fresh finish.

"Best Buy"

Wine Enthusiast 07/18

UPC # 0 89832 84846 2



Santa Julia [+] Torrontés 2017

"Friendly, powdery aromas of tropical fruits are more simple than serious. This Torrontés feels oily and round, with citric acidity. Flavors of orange peel, grapefruit and lychee are more citrusy than tropical on the finish."

86 points, "Best Buy"

Wine Enthusiast 05/18

UPC # 0 89832 84500 3



Santa Julia [+] Malbec 2017

"A deep purple color and foxy, grapy aromas form the greeting on this everyday Malbec. In the mouth, it's somewhat wiry and choppy. Plum and berry flavors are simple and forward, with an herbal note."

86 points, "Best Buy"

Wine Enthusiast 05/18

UPC # 0 89832 84540 9



Santa Julia [+] Cabernet Sauvignon 2016

Ruby red with purple highlights and good intensity. A nose mainly of black cherries, prunes, gooseberries, blackberries, and spices. Full-bodied, rich, and balanced with fine tannins. A long and persistent finish.

UPC # 0 89832 84530 0



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SANTA JULIA

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Santa Julia Organica

The Santa Julia Organica range is comprised of single varietal wines produced with organically grown grapes.

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Santa Julia Organica Chardonnay 2017

"This Chardonnay wine made from grapes that are grown organically starts with a bouquet of marzipan, hazelnut and brioche followed by medium weight flavors reminiscent of white flowers, peach pit and baked New York apple. This finishes clean with a slight asstringency, as this good value Chardonnay is best enjoyed in the short-term. (Best 2017-2021)."

88 points International Wine

Review 06/17 (2016 vintage)

"Excellent: medium full bodied, ripely flavored (pineapple, lemon peel, pear, apple), crisp, and long on the finish. Great value. Unwooded. (2018-2020)."

4+ / 5 stars

Restaurant Wine 07/17

UPC # 0 89832 84844 8



Santa Julia Organica Torrontés 2017 (DI only)

A silver yellow with brilliant pale green reflections. Notes of rose, orange peel, white peaches, fruit salad, chamomile and other aromatic herbs. A fresh flavor and light body with flavors of roses, grapefruit, ripe fruits like peaches and pears. A balanced wine with great finesse in aromas and flavors.

UPC # 0 89832 84972 8



Santa Julia Organica Cabernet Sauvignon 2017

Made from 100% organically grown grapes, this Cabernet Sauvignon is rich with blackcurrant, dark berry, and complex herbal notes.

86 points, "Best Buy"

Wine Enthusiast 07/18

UPC # 0 89832 84842 4



Santa Julia Organica Tempranillo 2017

The wine shows intense red-violet colors with ruby hues. The nose exudes black ripe fruit aromas, such as blackberries, raisins, plums, and fig jam. The tannins are soft and sweet, with a well-balanced and long finish.

UPC # 0 89832 84843 1



Santa Julia Organica Malbec 2017

"The Organic Grapes Malbec (screw cap closure) is an excellent unwooded red in a fruity, balanced style. It has moderate depth, excellent flavor and a smooth, long finish, tasting of plum, violet, black pepper, strawberry, and herbs. Great value. (2018-2021)."

4/5 stars

Restaurant Wine 07/17 (2016 vintage)

UPC # 0 89832 84974 2



Santa Julia Organica Malbec Rosé 2017

Rosé wine of medium intensity, with yellow hues. Aromas of strawberries, sweet red fruits and blackberries. Unctuous and delicate palate. Good balance between sugar and acidity.

UPC # 0 89832 84997 1



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SANTA JULIA

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Santa Julia Reserva

The Santa Julia Reserva range is made from lower-yielding, older vines that produce wines of great depth, richness and structure. Aged 8 to 10 months in oak, these wines are ready to drink now, but will improve over time.

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Santa Julia Reserva Chardonnay 2016

"The grapes for the 2016 Chardonnay Reserva are now sourced from the cooler Valle de Uco (mostly Vista Flores and Tupungato) and they have removed the all makeup from the wine. It fermented in stainless steel with indigenous yeasts and was bottled unoaked. It didn't go through malolactic fermentation to keep the freshness. It's a naked Chardonnay, restrained, clean and fresh, with notes of white fruit, some balsamic tones and a sharp palate with refreshing, almost citric acidity. It feels like a serious Chardonnay, showing typicity. Less is more."

89 points Wine Advocate 12/16

2017 "The 2017 Reserva Chardonnay aims to be an elegant and fruit-driven example from the Valle de Uco. It partially fermented in oak barrels with indigenous yeasts and has a textbook Chardonnay nose, with waxy apples, white flowers and a smoky touch. To preserve as much acidity as possible, it didn't go through malolactic and feels very fresh and with a dry, serious finish. Unbeatable price. Drink 2018-2021."

90 points Wine Advocate 06/18

UPC # 0 89832 84560 7



Santa Julia Reserva Malbec 2016

"fermented in stainless steel and cement vats with indigenous yeasts and matured in a combination of stainless steel and barriques. The nose is clean and pure, with only 13% alcohol; they are harvesting earlier, with a soft vinification to keep the fruit profile and the freshness. It talks about the light from the Valle de Uco, pure and clean, with a beautiful nose with some floral aromas and some notes of aromatic herbs, and a vibrant palate (2016 was a cool vintage), juicy and very gulpable. You can serve it at 15 degrees Celsius with light foods. A Malbec of thirst."

90 points Wine Advocate 12/16

93 points Decanter 10/17

2017 "The 2017 Reserva Malbec was produced with grapes from the Valle de Uco. It fermented in stainless steel and concrete vats with indigenous yeasts and matured in a combination of stainless steel and oak barrels. There is an herbal twist, perhaps from an early harvest and the fresh zones from the Valle de Uco, with contained ripeness and moderate alcohol, very balanced and sleek. Drink 2018-2021."

90 points Wine Advocate 06/18

"Dry, crisp plum and berry aromas form a clean opening to this juicy style of Malbec. Pepper, dark plum and blackberry flavors are linear and don't waver on a fresh finish."

90 points, "#10 Top 100 Best Buys 2018" Wine Enthusiast 11/18

UPC # 0 89832 84570 6



Santa Julia Reserva Mountain Blend 2016

"A new red blend first produced in 2015 and sold in the US as Mountain Blend, the 2016 Reserva Malbec Cabernet Franc was also produced with fruit from the Valle de Uco, as the whole Reserva line is now. This Reserva line ferments in stainless steel with indigenous yeasts and matures in a combination of stainless steel and used oak barrels. I think the combination of Malbec with some 30% Cabernet Franc is superb, and the two grapes complement each other very nicely, both in terms of aromas as well as texture/tannins, and this is a very good example of it. This has bright fruit, a fresh palate and a vibrant finish. This is really pleasant. Great value, and a superb example of why this blend is gaining traction in Argentina."

90 points Wine Advocate 12/16

2017 "...Malbec brings the juicy part and Cabernet Franc adds structure and complexity. It matured in barrique and stainless steel tank. It's a noteworthy blend, with good integration of the varieties, even though they did not ferment together. The third or so of Cabernet Franc adds seriousness and textured tannins to the blend. It goes beyond fruit and has brightness. It's a great value and a perfect introduction to the Malbec and Cabernet Franc blends that are working so well in Argentina. Drink 2018-2021."

90 points Wine Advocate 06/18

UPC # 0 89832 84915 5



Santa Julia Reserva Cabernet Sauvignon 2017

"The 2017 Cabernet Sauvignon Reserva was also sourced from the Valle de Uco, and this year the key was how long to age a fast-ripening vintage to keep the freshness. It fermented with indigenous yeasts, and part of the wine matured in oak barrels for ten months. It has a little more volume than the Malbec, round and polished, even if it was harvested a little earlier. It has some of the tannins of the variety, but they also use a little Malbec to provide some more rounder ones. Drink 2018-2021."

89 points Wine Advocate 06/18

88 points, "Best Buy" Wine Enthusiast 02/19

UPC # 0 89832 84560 7



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SANTA JULIA

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Santa Julia Tardío, Magna, Tintillo

Bodega Santa Julia is committed to being natural, environmentally friendly, and growing in harmony with the community.

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Santa Julia Tardío 2015/16

Intense aromas of over-matured fruits, honey and dried fruits like pears, apricots and peaches, orange skin and roses. Sweet, unctuous in the mouth, silky, with balanced acidity. Complex and long finish.

UPC # 0 89832 84598 0



Santa Julia Magna 2013

"A new direction for red blends in Argentina, this focuses on freshness, on bright red fruit rather than powerful extract or the weight of oak. This presents the cherry and violet scents of malbec (40 percent of the blend) in a delicious wine for any by-the-glass list."

91 points, "Best Buy"

Wine & Spirits 06/15



2014 "Santa Julia's most ambitious wine, shows the firm's change in style. What was, in vintages past, primarily a concentration of black fruit flavors and new word, today is radiant in red, juicy fruit. Cabernet Sauvignon (50 percent of the blend) provides the slightly herbal notes and firm tannins, while malbec adds the red fruit and violet notes that make it so seductive."

92 points, "Best Buy"

Wine & Spirits 06/16



Santa Julia Tintillo 2016

"The 2016 Tintillo is a blend of Malbec and Bonarda, an homage of Sebastian Zuccardi to the wines of yesteryear when they started bottling and used to make a lot of carbonic maceration reds. This is 100% carbonic maceration, with more or less the same percentage of each grape, fermented separately as they are harvested at different times. The nose has the textbook aromas of bright strawberries and raspberries without being exaggerated, and the palate is soft, with absent tannins but keeping good acidity. This is ideal for light foods. Serve it slightly chilled and you'll down the bottle in no time at all."

89 points

Wine Advocate 12/16

"Freshness is the story in this lightly herbal Malbec-Bonarda blend. In the mouth, it's snappy and tight, with generic but racy berry flavors that stay juicy through the finish. Consider chilling this prior to pouring."

87 points, "Best Buy"

Wine Enthusiast 02/18

2018 "I tasted a bunch of wines from 2018, which was an early harvest, and some of them were bottled around May 2018, as was the case with the fresh and fruit-driven 2018 Tintillo, a blend of 50% Malbec mostly from Vista Flores and 50% Bonarda from Santa Rosa. It has moderate alcohol (12.5%) after a carbonic maceration and natural malolactic, after which it was bottled. Carbonic maceration works very well with Bonarda because the variety has thick skins. Wines from 2018 have great purity of fruit, perfectly showcased here through the classical aromas of carbonic maceration. The palate is juicy, with a notable absence of tannin. Drink 2018-2021."

90 points

Wine Advocate 06/18

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