



TARABORRELLI

IMPORT - EXPORT



Wines from Mendoza

BROCHURE

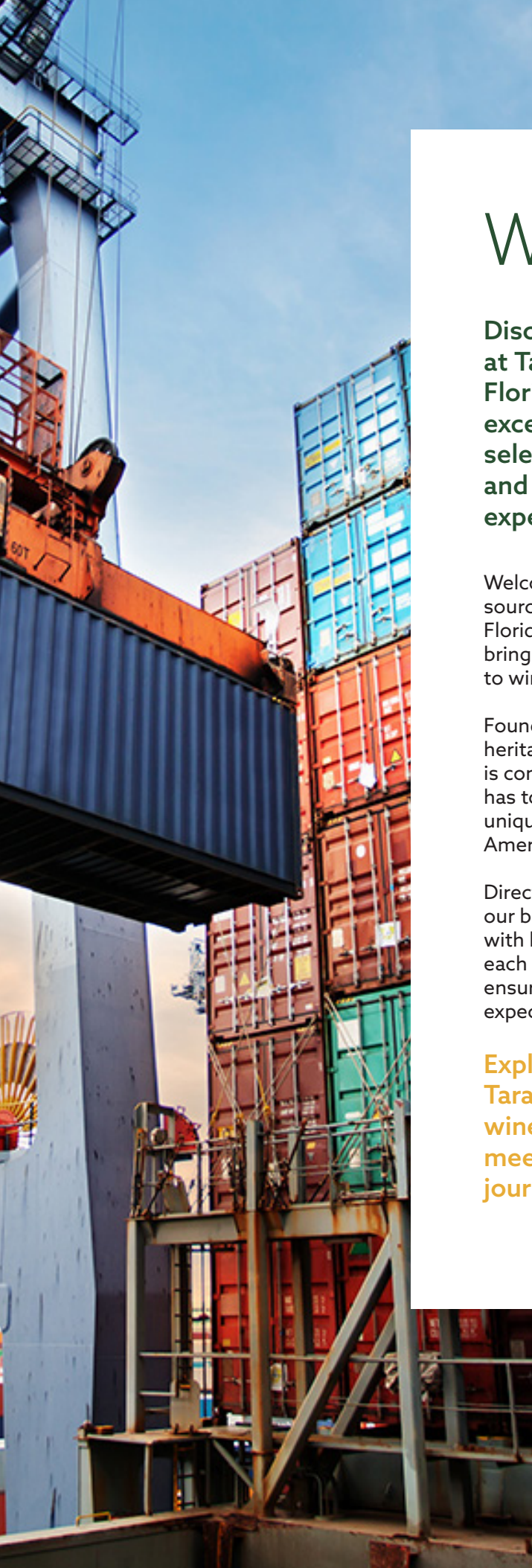


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We Are Taraborrelli

Discover the essence of Mendoza, Argentina, at Taraborrelli Import & Export in Naples, Florida. Est. in 2023, we're your gateway to exceptional Argentine wines. Our curated selection, direct engagement with producers, and commitment to quality redefine your wine experience. Cheers to perfection in every bottle!

Welcome to Taraborrelli Import & Export – your premier source for exquisite Argentine wines in the heart of Naples, Florida. Founded in 2023, we take pride in our dedication to bringing the finest wines from Mendoza, Argentina, directly to wine enthusiasts across the United States.

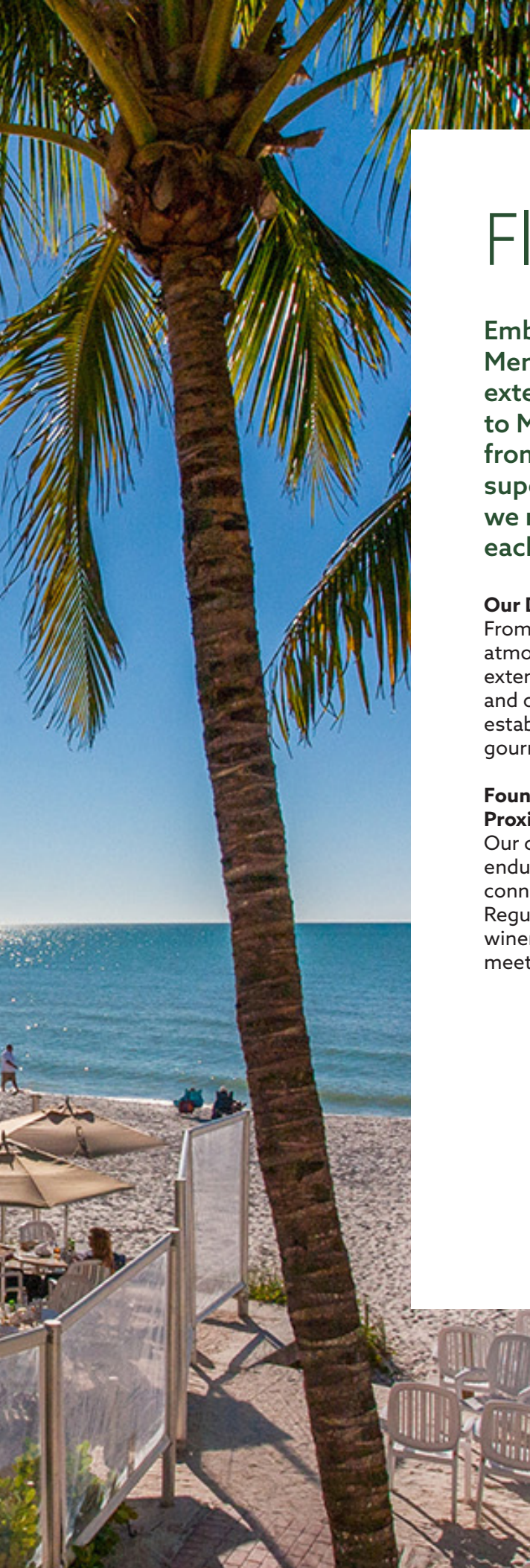
Founded by a team deeply passionate about the rich heritage of Argentine wines, Taraborrelli Import & Export is committed to introducing you to the best that Mendoza has to offer. Our selection is carefully curated, emphasizing unique producers who bring a fresh perspective to the American market.

Direct engagement with our producers is a cornerstone of our business. We maintain close, longstanding relationships with key partners, regularly visiting wineries and subjecting each wine to a meticulous blind tasting process. This ensures that every bottle meets the high standards expected by the American market.

Explore the world of Argentine wines with Taraborrelli Import & Export. Elevate your wine experience with us, where passion meets perfection. Cheers to the extraordinary journey in every bottle!



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Florida Wine Hub

Embark on a journey through the vineyards of Mendoza with Taraborrelli Import & Export. Our extensive distribution network spans Naples to Miami, reaching diverse establishments from restaurants and hotels to wine bars and supermarkets. Founded by a passionate team, we nurture enduring connections, ensuring each bottle meets the highest standards.

Our Distribution Reach:

From the bustling streets of Naples to the vibrant atmosphere of Miami, Taraborrelli Import & Export proudly extends its distribution network to cater to both offtrade and ontrade markets. We specialize in serving a variety of establishments, including restaurants, hotels, wine bars, gourmet shops, and supermarkets.

Founded by a team deeply passionate about the rich Close Proximity, Strong Relationships:

Our commitment goes beyond borders. We maintain enduring relationships with key partners, fostering connections with producers in Mendoza and beyond. Regular visits to wineries allow us to witness the winemaking process firsthand, ensuring that each bottle meets the stringent standards set by the American market.





Mendoza Argentina

ABOUT THE REGION

Deep soils, a remarkable thermal amplitude, low rainfall and good sunshine for the grapes are vital factors that characterize our terroir.

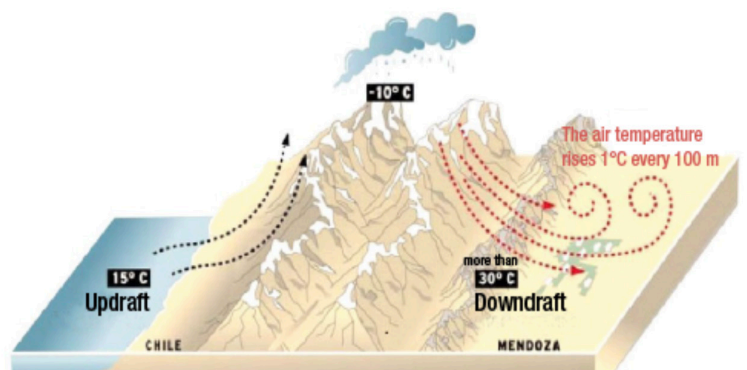
The Argentine province of Mendoza is the most traditional in wine production. This district in central-western Argentina, at the foot of the Andes Mountains, is home to the largest number of vineyards and wineries, concentrating 75% of the country's total vineyards. It is the most important wine producing region, producing more than 60% of the national production and 80% of the total exported

The climate is continental, arid, with little rainfall from flowering to harvest. The average annual temperature is 15° C with a maximum of 43°C in the summer and a minimum of -7°C in harsh winters. Rainfall is generally 200 mm per year and sunshine hours throughout the year are approximately 2200, averaging 210 days.

The intense sunshine and cool nights allow for slow ripening of the grapes and the oscillation of temperatures between day and night results in a great variety of aromas and marked intensity in our wines. Thus, the style of wines we produce are fruity, with a very good alcohol to acidity ratio.

The environment also favors plant health, which avoids the need to cure our plants. The grapes from our vineyards benefit from the very good thermal amplitude and the soils with high levels of salts and minerals that give our wines: intense colors, exquisite aromas and the right freshness.

The wide temperature range, dry climate, low rainfall and high solar radiation are excellent conditions to obtain quality grapes.



Our Wineries

BODEGA JORGE RUBIO

Established in 2003, our winery was born with a singular mission: to craft wines that are distinctive and expressive, capturing the essence of the Southern Oasis of Atuel Mendocino.

From its inception, the winery has crafted wines adhering to the concept of Signature Wines. Initially, small batches were meticulously overseen by the winemaker at the vineyard. Responding to increased demand and expanding market reach, the winery has evolved, enhancing both technological resources and human expertise while steadfastly maintaining its original premise.

This comprehensive approach, spanning vineyard cultivation, harvesting, winemaking, aging, bottling, labeling, storage, and marketing, yields distinct, unparalleled products. These wines eloquently express the essence of the region, conveying cultural nuances, and accentuating a commitment to meticulous craftsmanship. This dedication is deeply rooted in respect for nature and the local community, resulting in wines that are not only exceptional but also a testament to the winery's attention to detail.



BODEGA DE FAMILIA
JORGE RUBIO
MENDOZA · ARGENTINA

BODEGA JORGE RUBIO

Finca Gabriel

Young varietal wines. Smooth with sweet tannins that leave a pleasant finish on the palate. The fruity aromas and flavors, typical of each variety, retains a unique freshness, fruity flavors and aromas and balanced acidity.



CHARDONNAY

Characteristics:

Varietal: 100% Chardonnay

Vintage: 2022

Growing Region:

Oasis Sur del Atuel

Harvest Type: Manual

Technical Description:

Alcohol: 13,40 % Alc. Vol.

Tasting Notes:

Pale yellow color with greenish reflections. Fresh and fruity, showcasing aromas and flavors of white fruits such as pear, pineapple, and peach, accompanied by floral and citrus notes. Its refreshing acidity makes it lively and fruity on the palate, very pleasant to the taste, with a light-bodied structure and a refreshing finish.

Suggested Serving Temperature:

Between 8°C to 13°C

FINCA
Gabriel

BODEGA JORGE RUBIO

Finca Gabriel Edición Especial

Varietal wines aged for 8 months in oak barrels. The best fruits of each variety have been selected and are often chosen for their value for money. They have good tannic balance, intense color, fruity and elegant aromas and flavors.



MALBEC

Characteristics:

Varietal: 100% Malbec

Vintage: 2022

Growing Region:

Oasis Sur del Atuel

Harvest Type: Manual

Aging: 8 months in 225-liter oak barrels.

Technical Description:

Alcohol: 13,30 % Alc. Vol.

Tasting Notes:

Intense violet-red color with aromas of dark fruits such as plums and blackberries, accompanied by spicy notes of black pepper and vanilla. A well-rounded wine with a solid structure and smooth tannins. It reveals fruity and spicy flavors with a long, lingering finish on the palate.

Suggested Serving Temperature:

Between 16°C to 18°C

FINCA
Gabriel

BODEGA JORGE RUBIO

Privado Oasis Sur

Varietal wines made from grapes from vineyards planted more than 25 years ago. Vineyards that coexist in perfect harmony with the environment and that are part of the cultural legacy of generations of winegrowers. Expressive wines, which demonstrate the knowledge that the winery has about the terroir. Fruity, fresh and drinkable wines.



MALBEC

Characteristics:

Varietal: 100% Malbec

Vintage: 2021

Growing Region:

Oasis Sur del Atuel

Harvest Type: Manual

Aging: 12 months in second and third-use oak barrels (60% French and 40% American).

Technical Description:

Alcohol: 13,50 % Alc. Vol.

Tasting Notes:

Vibrant violet-red in color, this Malbec boasts a strong aromatic intensity with a fruity and spicy character. Plum, ripe blackberries, and spice notes stand out. On the palate, flavors of black fruits, menthol freshness, and hints of vanilla and subtle black pepper are present. It is a balanced and approachable wine, featuring fresh acidity, firm yet juicy tannins, and an elegant structure. The finish is long and persistent.

Suggested Serving Temperature:

Between 16°C to 18°C

VIÑEDOS ANTIGUOS
PRIVADO
— Oasis Sur —

BODEGA JORGE RUBIO

Privado Oasis Sur

Varietal wines made from grapes from vineyards planted more than 25 years ago. Vineyards that coexist in perfect harmony with the environment and that are part of the cultural legacy of generations of winegrowers. Expressive wines, which demonstrate the knowledge that the winery has about the terroir. Fruity, fresh and drinkable wines.



CABERNET SAUVIGNON

Characteristics:

Varietal: 100% Cabernet Sauvignon

Vintage: 2021

Growing Region:

Oasis Sur del Atuel

Harvest Type: Manual

Aging: 12 months in second and third-use oak barrels (60% French and 40% American).

Technical Description:

Alcohol: 13,20 % Alc. Vol.

Tasting Notes:

Intense violet-red in color, this wine is elegant and vibrant, offering aromas of red fruits such as cherries and cassis, complemented by spicy notes of red bell pepper, cinnamon, vanilla, and thyme. On the palate, it is a friendly and intense wine with characteristic varietal tannins and a robust body. It boasts excellent structure, a long, intense finish.

Suggested Serving Temperature:

Between 16°C to 18°C

VIÑEDOS ANTIGUOS
PRIVADO
— Oasis Sur —

BODEGA JORGE RUBIO

Privado Oasis Sur

Varietal wines made from grapes from vineyards planted more than 25 years ago. Vineyards that coexist in perfect harmony with the environment and that are part of the cultural legacy of generations of winegrowers. Expressive wines, which demonstrate the knowledge that the winery has about the terroir. Fruity, fresh and drinkable wines.



CABERNET FRANC

Characteristics:

Varietal: 100% Cabernet Sauvignon

Vintage: 2021

Growing Region:

Oasis Sur del Atuel

Harvest Type: Manual

Aging: 12 months in second and third-use oak barrels (60% French and 40% American).

Technical Description:

Alcohol: 13,80 % Alc. Vol.

Tasting Notes:

Ruby red with violet reflections, this wine is expressive with intense aromas of cherries, currants, and a subtle presence of black pepper, sweet paprika, and eucalyptus. On the palate, it is fresh and fruity, highlighting flavors of red fruits, sweet paprika, and menthol freshness. With excellent balance, a full body, and an elegant structure, it features mature and well-defined tannins with a long and persistent finish.

Suggested Serving Temperature:

Between 16°C to 18°C

VIÑEDOS ANTIGUOS
PRIVADO
— *Oasis Sur* —

BODEGA JORGE RUBIO

Gran Reserva Bicentenario

These wines are made from carefully selected grapes from the best vineyards in the Southern Oasis of Atuel. The fruit is chosen for its health and size and the harvest is done by hand and only in the morning. The maceration is prolonged, developing unique or outstanding aromas and characteristics, and then rests for 18 months in first-use oak barrels.



MALBEC - MERLOT

Characteristics:

Varietal: 70% Malbec y 30% Merlot

Vintage: 2019

Growing Region:

Oasis Sur del Atuel

Harvest Type: Manual

Aging: 18 months in first-use oak barrels (50% American and 50% French).

Technical Description:

Alcohol: 13,10 % Alc. Vol.

Tasting Notes:

Deep red with violet hues. Aromas of red fruits, plums, and cherries stand out, accompanied by spicy notes of vanilla and cloves contributed by oak aging. Balanced on the palate, with good acidity, gentle tannins, and a full body. The contribution of the sweet Malbec tannins combined with the delicacy of the Merlot results in an elegant and intense wine. Medium-bodied, with an intense and fruity finish and a long-lasting persistence.

Suggested Serving Temperature:

Between 16°C to 18°C

BODEGA JORGE RUBIO
GRAN RESERVA

BODEGA JORGE RUBIO

Premiado Barricas Reservadas

Made from grapes from selected plots, with attenuated crushing and whole-grain fermentation in 500-liter French oak vats, where 50% remained between 1 and 2 years in aging and the rest in vats on fine lees. The blend is comprised of award-winning vintages, including, most notably, the iconic Gold Medal at Vinalies International 2018.



MALBEC

Characteristics:

Varietal: 100% Malbec

Vintage: 2018

Growing Region:

Oasis Sur del Atuel

Harvest Type: Manual

Aging: 50% aged for 18 months in second-use French oak barrels, 50% unoaked.

Technical Description:

Alcohol: 14,60 % Alc. Vol.

Tasting Notes:

Intense ruby red in color. This wine offers a high level of aromatic complexity, with prominent notes of plums, blackberries, almonds, chocolate, coconut, and vanilla. On the palate, it is fresh and well-structured, featuring firm yet gentle tannins. Fruity and spicy flavors come forward, creating an elegant and harmonious profile. The finish is intense, with a prolonged persistence.

Suggested Serving Temperature:

Between 15°C to 17°C

— J.A. RUBIO —
PREMIADO
· BARRICAS RESERVADAS ·



Discover Argentina

DISCOVER MENDOZA



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