



MATERVINI
— BODEGA —

MATERVINI, A SEARCH FOR DIFFERENT MALBEC EXPRESSIONS

Matervini,
Santiago
Achával and
Roberto
Cipresso's
new project



MATERVINI
— B O D E G A —

Matervini is born from the question: "What's next after Malbec?" And the answer is: "More Malbec! From different places, with different personalities." This venture shows how very different wines from completely different terroirs can be born from the same grape variety. Matervini travels the long road that goes from traditional to unexplored areas, from young to old geologies and from alluvial to non alluvial soil structures - like those at the Pre-Cordillera. All throughout this pathway, wines with unique personalities emerge as different expressions of nature.



Santiago Achával

Santiago Achával, winemaker and founder of Matervini winery, first felt attracted to the wine world in 1988/89, when travelling with friends in Napa Valley. At the time, he was studying at Stanford University where he got his MBA.

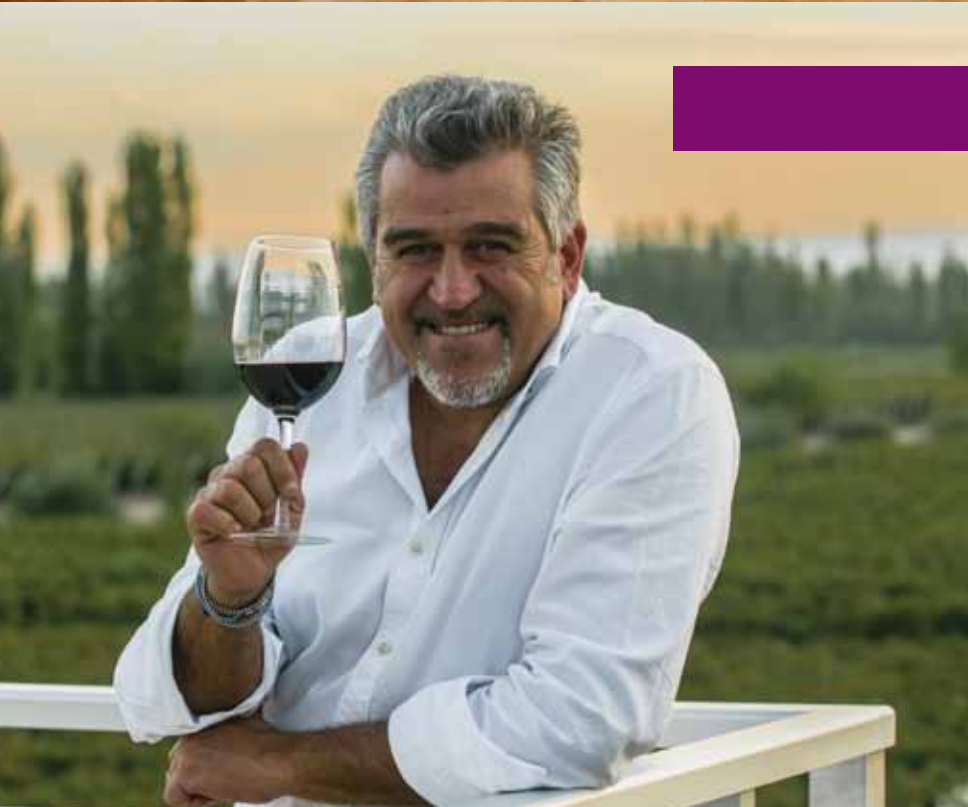
Santiago was born in Rochester, Minnesota, U.S.A. When he was six years old, his family moved to Córdoba, Argentina, where he lived until he went to the US to study. Back in Argentina, he decided to use the knowledge and experience acquired to start his own business project.

He started his career as a winemaker and founded the winery Achával- Ferrer together with Manuel Ferrer and Roberto Cipresso in 1988. In only a few years their winery became well known throughout the world.

Together with the Madsen family, in 2009 Santiago Achával started a new project in Paso Robles, California: The Farm Winery.

Achával, a pioneer in old-vine Malbec wines in Argentina, joined Cipresso again in 2008 to start the Matervini project.

Santiago also works on other wine related projects as a consultant, making his knowledge and experience available to others.



Roberto Cipresso

Born in Italy, Roberto Cipresso went beyond his country's borders and brought to Matervini all the knowledge and experience acquired during his extensive career. He is a Matervini co-founder and winemaker.

Roberto grew up in Bassano del Grappa, Italy. In 1987, he started studying in Montalcino, where he became a winemaker. It was in that same town that he founded his small winery La Fiorita, which produces Brunello wines.

Cipresso's business expanded towards Toscana and other regions in Italy. In 1999 he formed Winemaking, a team that provides assessment to several companies in Italy and other parts of the world. It was through Winemaking that he first got in contact with Achával-Ferrer.

He also created Winecircus, a laboratory/winery where several investigations were carried out with the involvement and collaboration of Padova, Milan, Trento, Pisa and Udine universities.

In 2012, in its place of origin, the wine Brunello de Montalcino Reserve 2006 La Fiorita, was included in the Top 50 by the Best Italian Wines Awards 2012.

Today, with a renowned career, Roberto Cipresso is constantly invited to give conferences not only in Italy, but also in other parts of the world and is an acclaimed referent for the wine industry.



ENVIRONMENTALLY SUSTAINABLE WINERY

In Matervini two worlds are united: Traditional viticulture and new environmentally sustainable practices.

In our innovative winery, electric power and thermal energy are generated by solar panels. We also designed passive mechanisms to regulate temperature.

We compost all our organic waste and return it to the vineyards.

Matervini is one of the world's pioneers at using 100% alternative energy.

**Matervini is the
answer to a thousand
questions that
Enology alone
cannot answer**



TINTO



This Red Wine comes from the Chacayes district in Uco Valley, Mendoza. It is a young area located at 3600 feet above sea level. Soils with alluvial sandy loam and gravel. It is a blend of Malbec co-fermented with Cabernet Franc and Petit Verdot. This wine is structured and fresh at the same time.

Place of origin: Chacayes, in upper Uco Valley, Mendoza.



ANTES ANDES VALLE DE CANOTA

Tim Atkins



Descorchados
Patricio Tapia



This wine is the result of experimentation with older, original, non-alluvial geological areas. In Canota Valley, between 3400 and 4000 feet above sea level, the vineyard is irrigated with spring water. It is 100% Malbec, with fruity and exotic notes that stand out, making it different from most wines found in traditional grape producing areas from Mendoza.

Place of origin: Canota Valley, in the Pre-Cordillera foothills, in Villavicencio, Las Heras, Mendoza.



ANTES ANDES VALLES CALCHAQUÍES

Tim Atkins



Descorchados
Patricio Tapia



The origin of this wine is the Rupestre Vineyard, in a mountain range formation contemporary to the Pre-Cordillera, located in Salta, in the North West of Argentina. Planted at 7800 feet of altitude, and tended with loving care by the Domingo brothers, it is located halfway between Cafayate and Molinos. The soil formation is older than the soils in the Andes: built up by volcanic basalt, granite and sand, with fantastic drainage. The result is a distinctive Malbec, fresh and full of fruit, with a wild feeling to it and mineral notes that make it a clearly typical wine from Salta.

Place of origin: Calchaquí Valleys, halfway between Cafayate y Molinos, Salta.





FINCA

James Suckling



Tim Atkins



Descorchados
Patricio Tapia



The vineyard that gives origin to this Malbec was planted in 1938 and was cultivated by horses until 2002. It grows at 3200 feet of altitude, in alluvial soils: sandy loam with clay layers and deep gravel beds, formed by the millenary activity of Mendoza River. The combination this soil and old vines results in this classic wine from Mendoza, with flavors of attractive austerity, strong minerality, good balance and a long finish.

Place of origin: Perdriel, Luján de Cuyo, Mendoza.



ALTEZA

Robert Parker
The Wine Advocate



James Suckling



Tim Atkins



Descorchados
Patricio Tapia



This vineyard is located in Yacochuya, on the western slopes of Cafayate Valley, at 7200 feet of altitude. It shares the Pre-Cordillera foothill soil structures with Rupestre. It is planted on a terrace built centuries ago by Aboriginal inhabitants and is irrigated by snowmelt. This Malbec's character is given by minerality and structure. Fruit isn't the center but an accessory, overshadowed by conviction of terroir, which builds the personality that makes it so attractive.

Place of origin: Yacochuya, Cafayate Valley, Salta.



PIEDRAS VIEJAS

James Suckling



Tim Atkins



Descorchados
Patricio Tapia



Grown on steep Pre-Cordillera hillsides at 5200 feet of altitude, Piedras Viejas is the utmost agricultural challenge. It is one of the most extreme vineyards in the world. Small vineyard blocks of wildly different non alluvial soil types, like limestone ranging from 40 to 450 million years old, and broken basaltic rock. This geological diversity shows itself in distinctive flavors and aromas. First harvest was carried 7 years after planting.

Place of origin: Pre-Cordillera hillsides in El Challao, Las Heras, Mendoza.

Situated in the classical grape producing area of Perdriel, Luján de Cuyo, Mendoza, only 20 minutes by car from downtown Mendoza City, Matervini Winery is located on traditional soil which is the result of the millenary activity of Mendoza River.

Surrounded by vineyards and mountains, stands the innovative winery building with colorful walls where pictures of the different viticulture processes are shown. Matervini is the first winery in Argentina to generate one hundred per cent of its energy requirements by solar panels.

The building overlooks the west, where the scenery merges into vineyard rows and has the snowy 'Cordón del Plata' Andes Mountain range as a background.

Matervini is a trip to a world of wine fascination



TOURS

Visits to Matervini start in the vineyards, where the view is incredible. Throughout the vine rows, emerges one of Malbec's expressions that Matervini wants to show: their Finca Wine.

Next, visitors go to the winery, where they can appreciate the building's architectural features such as modern structure, iron details, rusty look textures and glass panels that allow a good view from the inside. Guests are then shown to the concrete tanks and barrel room.

To finalize the visit, there is a guided tasting of the most exclusive Matervini wines. It takes place in the guest room, where the high terraces allow visitors to sip a glass of wine at the same time as they enjoy the picture-like scenery that this area of Mendoza has to offer.

The guided tour lasts an hour and a half and is available in English, Portuguese and Spanish.

It is necessary to book in advance.

Private tours can be done by request, in groups of up to eight people.

MATER HOUSE

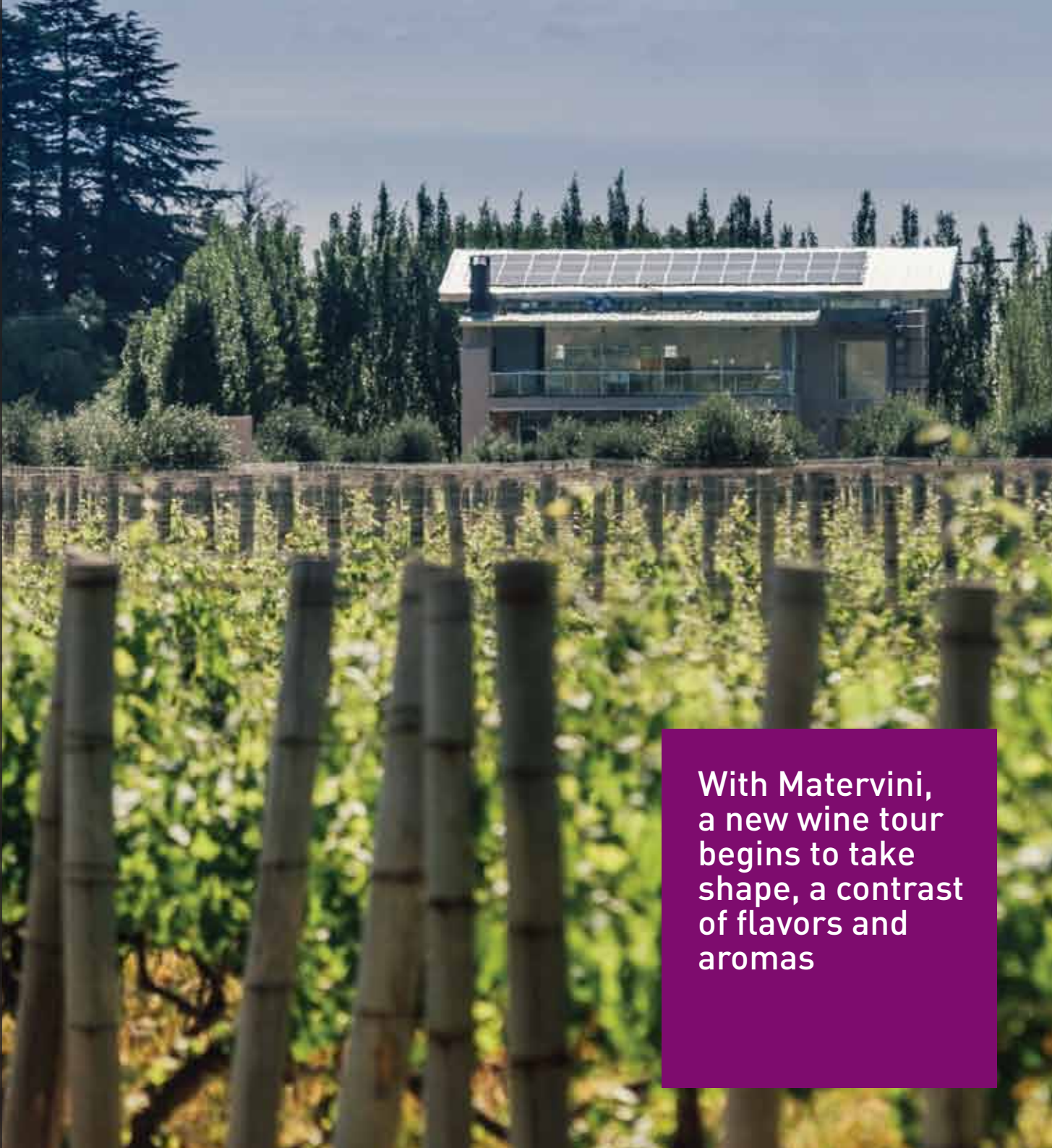
Be part of the spirit of the winery from the inside.
Enjoy Matervini while staying in our exclusive guest house with room for up to eight people.

There are three distinguished and comfortable rooms – one matrimonial suite and two rooms with three beds in each one, so you can live an unforgettable experience with your family and friends.

With fabulous vistas of the Andes mountain range, Mater House gives you room to rest and relax and the opportunity to enjoy the enchantment of the countryside accompanied with good conversation and a glass of wine.

Our house echoes the sustainable philosophy of the winery along with all the energy generated by solar panels.

Mater House is an opportunity to immortalize unique moments in the exquisite surroundings of wine and mountains.



With Matervini,
a new wine tour
begins to take
shape, a contrast
of flavors and
aromas



WINE CLUB

Matervini offers their Wine Club Membership, which allows their members to enjoy the exclusive wines made by Santiago Achával y Roberto Cipresso, and make use of their members only benefits.

Access to all Matervini products

Priority to purchase our newly launched products

Free Shipping to USA

**Matervini
wines are of
limited
production**

To become a member, register at the winery or via e-mail on
turismo@matervini.com

 /Matervini

 @Matervini

 @Matervini

Our wines can be purchased only directly from the winery.
Free Shipping to USA.
Worldwide shipping



Matervini, a
dream of the
Pre-Cordillera

VISIT US AT

Calle Cobos 2142, Perdriel, Luján de Cuyo, Mendoza.

GPS 33° 03' 29.97" S, 68° 54' 21.42" W.

Visiting times: From Mondays to Fridays, from 09:30 am to 3:30pm.

On Sundays, from 09:30 am to 11:30 am.

CONTACT

turismo@matervini.com

Franco Dionisi - fdionisi@matervini.com - +54 9 2615616691

Gerardo Tisera - gtisera@matervini.com - +54 9 2612182666

www.matervini.com