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Fine wines from
ARGENTINA
TANGO Real
www.tangoreal.com

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Red Wines



GRAN RESERVA Cabernet Sauvignon



Premium Cabernet Sauvignon wine created in appreciation of the previous generations who founded and developed the winery at Villa Atuel

How this Wine is Made (Vinification)

- *Manual harvest. 15 days fermentation in contact with the skin at 26° C, under malolactic fermentation.*
- *The wine rests at least 1 year in French oak barrels, of first and second use.*
- *It rests 2 years in the bottle.*
- *100% Cabernet Sauvignon.*

Ideal Temperature: 64 °F to 68 °F (18°C to 20°C)

Technical Data

Alcohol: 13.5 % Vol.
Total Acidity: 5.55 g/L
Sugars: 3.08 g/L
Dry extract: 28.40 g/L

Characteristics and Pairing Suggestions

Ages nicely. Deep ruby color, attractive and brilliant.

A touch of spices on the nose, with a slight scent of vanilla, chocolate, and dry fruits of fine intensity with a harmonious interaction of the oak with the wine. Soft beginning on the palate, full of sweet tannins that make it of great volume, with the taste of fruits and oak surfacing with greater intensity, specially the dry prunes, the spices, and the chocolate.

Ideal pairing with red beef and pasta.



GRAN RESERVA Malbec



Premium Malbec wine created in appreciation of the previous generations who founded and developed the winery at Villa Atuel

How this Wine is Made (Vinification)

- 100% Malbec. Manual harvest from our own grapevines with an age exceeding 70 years, located in Villa Atuel, San Rafael, Mendoza.
- 15 days fermentation in contact with the skin at 26° C, under malolactic fermentation.
- The wine rests at least 12 to 18 months in French oak barrels, of first and second use followed by 2 more years in the bottle.

Ideal Temperature: 64 °F to 68 °F (18°C to 20°C)

Technical Data

Alcohol: 13.5 % vol.
Total Acidity: 5.17 g/L
Sugars: 2.25 g/L
Dry Extract: 28.53 g/L

Characteristics and Pairing Suggestions

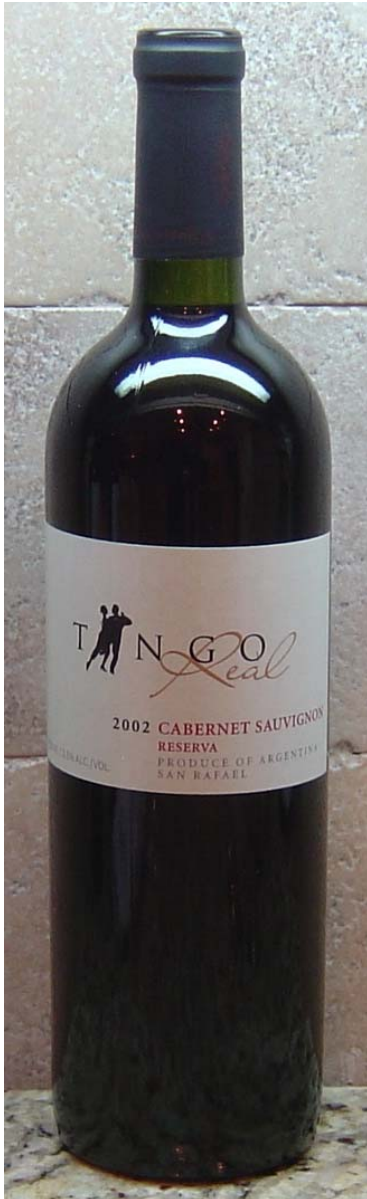
Deep red color with brilliant and lively violet tones. Excellent intensity, complex and persistent, with the scent of fruits and spices of this varietal, and also smoke, vanilla, and coffee nuances from the oak.

Excellent volume on the palate, compelling but with good balance.

Ideal pairing with meats, and mediterranean dishes.



RESERVA Cabernet Sauvignon



Premium wine from a special selection of the No. 18 winery, at Villa Atuel, of Cabernet Sauvignon grapevines exceeding 100 years

How this Wine is Made (Vinification)

- 100% Cabernet Sauvignon. Manual harvest selected from our N° 18 winery with more than 100 year old grapevines, located at Villa Atuel, San Rafael,
- 10 days fermentation in contact with the skin at 26° C, under malolactic fermentation.
- 50% of the wine rests for 12 to 18 months in French oak barrels followed by 2 more years in the bottle

Ideal Temperature: 64 °F to 68 °F (18°C to 20°C)

Technical Data

Alcohol: 13 %

Total Acidity: 5.17 g/L

Sugars: 1.73 g/L

Dry Extract: 26.88 g/L

Characteristics and Pairing Suggestions

Deep color, fine structure and body, complex, with good aging in oak.

Intense and nice on the palate. Strong nose.

Ideal pairing for red meats, and dishes with robust seasonings.



Cabernet Sauvignon



From GOYENCHEA's farm "La Vasconia", in Villa Atuel, where the Cabernet Sauvignon grapes mature in March.

How this Wine is Made (Vinification)

- Made (100%) from Cabernet Sauvignon grapes.
- Manual harvest from our more than 50 year old grapevines .
- 7 days fermentation in contact with the skin followed by one year in the bottle.

Ideal Temperature: 64 °F to 68 °F (18°C to 20°C)

Technical Data

Alcohol: 13.5 %

Total Acidity: 4.87 g/L

Sugars : 1.96 g/L

Dry Extract: 27.05 g/L

Characteristics and Pairing Suggestions

A classic wine from our winery, with a magnificent color, good and warm body, with light tannins that give it its own character.

With fruity scents on the nose, typical of this varietal.

Ideal pairing with meats, stews, and prosciutto (cured ham).





Malbec is the banner (emblem) grape of Argentina. It has adapted extremely well to the local climate and soil thus providing the maximum quality of this stock.

How this Wine is Made (Vinification)

- 100% Malbec grapes.
- Manual harvest. 7 days fermentation in contact with the skin.
- The wine rests for 6 months in oak jars followed by one year in the bottle.

Ideal Temperature: 64 °F to 68 °F (18°C to 20°C)

Technical Data

Alcohol: 13.5%

Total Acidity: 5.25 g/L

Sugars: 2.05 g/L

Dry Extract: 25.67 g/L

Characteristics and Pairing Suggestions

Red ruby color with violet tones varietal. Delicate scent of dry fruits, walnuts, and light spices on the nose. The subtle flavours imparted by the oak are very well balanced with the wine.

Ideal pairing for meats cooked in all different ways (baked, fried, boiled, stewed), with sauces and dishes typical of mediterranean cuisine.





Made from grapes coming from our “La Vasconia” farm, in Villa Atuel, cultivated on “parrales” (vine arbour vineyards) planted in the 1940’s

How this Wine is Made (Vinification)

- 100% Merlot grapes.
- Manual harvest. 7 days fermentation in contact with the skin.
- A small percentage of the wine goes through French oak barrels.
- The wine rests for 6 months in the bottle.

Ideal Temperature: 64 °F to 68 °F (18°C to 20° C)

Technical Data

Alcohol: 13.5 %

Total Acidity: 4.57 g/L

Sugars : 1.87 g/L

Dry Extract : 24.95 g/L

Characteristics and Pairing Suggestions

Fine wine, with an excellent balance between finesse and body, ready to drink or to age further in the bottle. Exceptional long and delicate finish on the palate...

Perfect pairing with duck, rabbit, and mediterranean dishes..





A fresh and young wine, from our Villa Atuel vineyards.

How this Wine is Made (Vinification)

- 100% Syrah grapes.
- 7 days fermentation in contact with the skin.
- The fermentation is “paralyzed” at 5° C, filtered and then allowed to rest in tanks for 20 days.
- The wine then rests for 6 months in the bottle, no oak barrel fermentation.

Ideal Temperature: 64 °F to 68 °F (18°C to 20°C)

Technical Data

Alcohol: 13.5 % Vol.

Total Acidity : 4.50 g/L

Sugars: 4.10 g/L

Dry Extract: 25.45 g/L

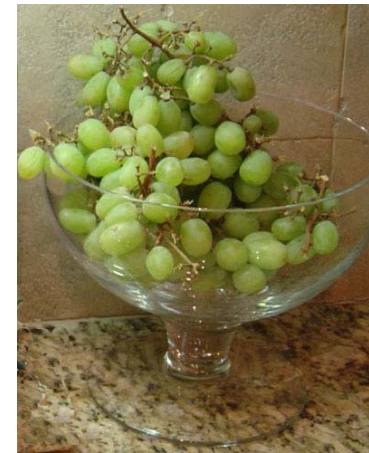
Caracteristics and Pairing Suggestions

Medium red color, with some brilliant, ruby tile tones. Scents of red and dry fruits on the nose, typical of this varietal. Soft, fruity, and harmonious to the palate, with a slight touch of soft and sweet tannins, very pleasant.

Easy to drink, good for pairing with light dishes, tender red meats, and pastas.



White Wines



Chardonnay



Subtle, long, and splendidly rich Chardonnay varietal, with a golden color and with a strong influence of dry fruits and ripe grapes.

How this Wine is Made (Vinification)

- 100% Chardonnay grapes.
- The grapes are pressed and macerated for 12 hours under chilling conditions.
- Two weeks fermentation under controlled temperature in stainless steel tanks without any malolactic nor oak fermentation.

Ideal Temperature: 50 °F to 54 °F (10°C to 12°C)

Technical Data

Alcohol: 12.5 %

Total Acidity: 4.65 g/L

Sugars: 5.12 g/L

Dry Extract: 21.35 g/L

Characteristics and Pairing Suggestions

Gold color with notable scents of unusual persistence.

This is a subtle, long and rich wine, with a substantial influence of dry fruits and ripe grapes. Round on the palate and very well balanced in acidity.

Exquisite for pairing with shellfish and fish dishes of all kinds.





Made with Sauvignon grapes and a touch of Chenin Blanc. It is a light, fresh, transparent, and brilliant wine, with greenish tones.

How this Wine is Made (Vinification)

- *85% Sauvignon Blanc grapes and 15% Chenin Blanc grapes.*
- *The grapes are pressed and macerated for 12 hours under chilling conditions.*
- *Two weeks fermentation under controlled temperature in stainless steel tanks without any malolactic nor oak fermentation.*

Ideal Temperature: 50 °F to 54 °F (10°C to 12°C)

Technical Data

Alcohol: 13.5 %

Total Acidity: 4.27 g/L

Sugars : 1.96 g/L

Dry Extract: 16.02 g/L

Characteristics and Pairing Suggestions

Intense on the nose and sharp on the palate.

It is a light, fresh, transparent, and brilliant wine, with greenish tones.

Excellent for summer climates.

Pairs very well with appetizers, pasta, and seafood.



Tradition, Experience, Prestige

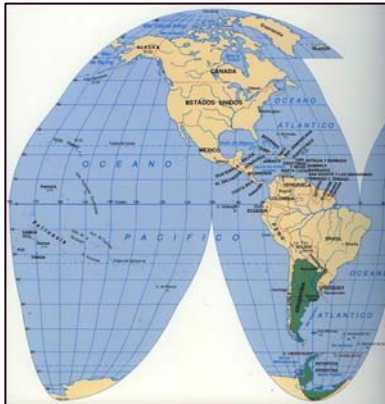
- **Produced by the GOYENECHEA winery and vineyards, founded in 1868 by Santiago and Narciso Goyenechea who came to Argentina from the province of Viscaya in Spain.**
- **GOYENECHEA is probably the oldest, independent family-owned winery in Argentina.**
- **By the end of the 19th century an irrigation system was developed on over 5000 hectares (12,355 acres) on the right bank of the Atuel river, including Goyenechea's own town of Villa Atuel. This area was planted primarily by the Goyenechea family. During the 1930's and 1940's it was the largest continuous vineyard area in the world. Goyenechea's 1200 hectares (2965 acres) included 50 houses, a chapel, a school and a social club used by the company's employees.**
- **Bottled wines began to grow in relative importance when the 3rd generation managed the winery during the first half of the 20th century.**
- **In 1965 the 4th generation came into the business steering the winery into the exclusive production of fine bottled wine.**
- **In 1993 Goyenechea was one of the founders of the Council of Controlled Denomination of Origin San Rafael, the original Argentine D.O.C.**
- **GOYENECHEA was the first South American winery to export an "appellation controlee" wine.**

- In a tract of land close to the Andes mountains...
- with over 139 years of tradition from the Old World....
- with Five Generations of Hard Work, Pride, and Attention to Detail....

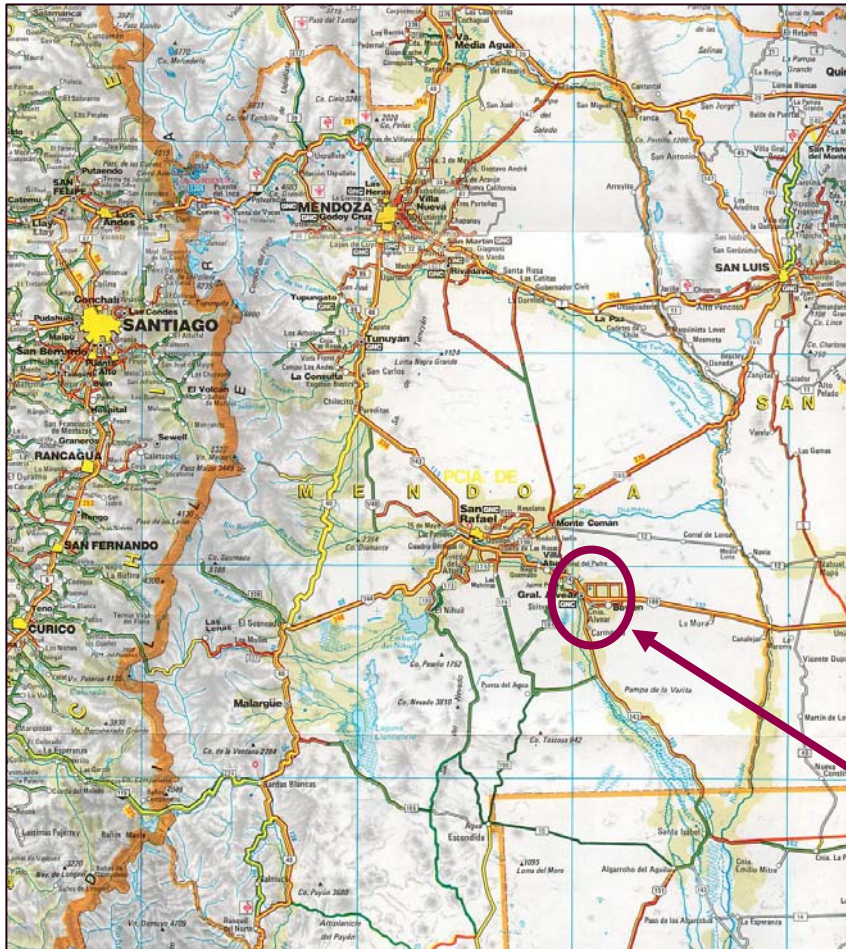


Geographical Location –

700 miles separate Buenos Aires, ARGENTINA from Santiago, CHILE...



Mendoza Province



- Much closer to Santiago Chile than to Buenos Aires...
- Villa Atuel is about 30 miles to the Southeast from San Rafael
- The Andes mountains are about 50 miles to the West of Villa Atuel.....
- All the irrigation in this southern most area of the wine growing region of the Province comes from the melting snow of the Andes....
- Villa Atuel – GOYENECHEA Winery and Vineyards.....

Here, in **Villa Atuel**, the GOYENECHEA family Vineyards and Winery produce a complete range of wine varietals under the **TANGO Real** label:

- **CABERNET SAUVIGNON “GRAN RESERVA”**
- **MALBEC “GRAN RESERVA”**
- **CABERNET SAUVIGNON “RESERVA”**
- **CABERNET SAUVIGNON**
- **MERLOT RED**
- **MALBEC**
- **SYRAH**
- **CHARDONNAY**
- **SAUVIGNON BLANC**



GRAPES

- The grapes come from GOYENECHEA's own vineyards cultivated at Villa Atuel since 1900/1920. This is the case for the Cabernet Sauvignon, Merlot, Syrah, and Sauvignon Blanc. The current grapevines have an average age of approximately 25 years.
- The Chardonnay, planted about 20 years ago in "La Vasconia", comes from a clone developed at the INTA Station at Luján de Cuyo.

PLANTING METHOD

- Most of the vineyards are planted as "parral" or vine arbors, with the fruit and canopy 2 m from the ground to prevent frosting.
- Strand pruning or thumb and vine shoot are utilized, according to the varietal (shoot or stem)..
- Certain sections of Sauvignon have been planted on trellis or supports of 3 to 4 rows or threads, thus providing greater density per hectare.

CLIMATE

- Semidesert, dry and temperate.
- Temperature: annual average 59° F (15° C)
- First annual freeze: April 11
- Last annual freeze: October 11
- Frost free period: 180 days
- Humidity: 52%
- Photoperiod: Max. 15.5 hours - Min 3.8 hours
- Annual average precipitation: 12” (300 mm), mostly during the summer
- Predominant winds: Spring-summer: southeast. Fall-winter: northwest, with an average speed of 6.2 miles per hour (10 km per hour)

SOIL

- Alluvial origin ground with layers of sand and gravel.
- Texture of the soil is sandy or limo-sandy.

IRRIGATION

- Irrigation is unavoidable. The natural shortage of rain is supplemented with superficial watering from the abundant Andes defrosting waters.
- The system uses furrows and flooding which varies according to the planted density and type of plant.
- Irrigation control is probably the most important factor impacting both the quality and the quantity of the harvest.

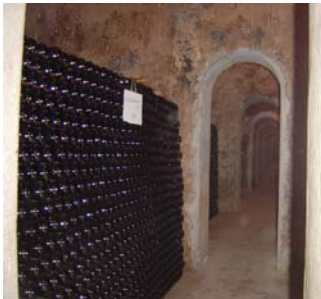
CULTIVATION

- The old ways of plowing and tilling have been replaced by a system of zero farming with the use of herbicides.
- Pruning takes place from mid July to mid August.
- The harvest goes from the end of February until the end of March.
- Cryptogam diseases are not serious.
- The greatest risk still comes from hail, which is now fought – in addition to air seeding from overflying airplanes - with the use of pvc nets and anti-hail mesh placed over the vineyards.

FERMENTATION, SETTLING, MATURATION...

AGING of the WINES....

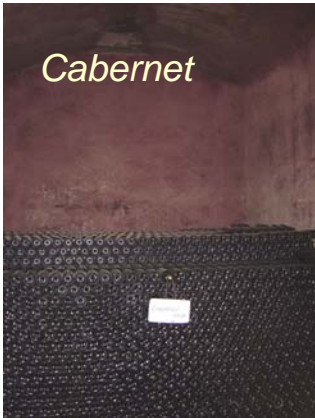
Stainless Steel tanks...



Chardonnay



Epoxy lined chambers...



Cabernet

Syrah



Premium wines are aged for 2 years in French Oak wood barrels inside massive thick wall caves....

True Craftsman spirit....

- The company concentrates ALL its efforts on producing Fine Wine.
- The winery, located in the center of the vineyard, is involved in the total process of wine production, from the reception of the harvest to the distribution of the wine.
- Obtaining the highest quality in our wines requires having our own estate grown grapes. We do not depend on the purchase of grapes from small growers, thereby avoiding variations in the quality of the grapes that we use. Our winemakers, in collaboration with the managers, concentrate on quality, constantly investigating different ways to stand out such as: selection of stocks of leavenings and bacteria; relation of colour/extract; techniques of "délestage" in fermentation; influences of the systems of conduction of the grapevine; etc.
- The storage capacity of the winery is 14 million litres with about a million litres in barrels of French oak. The aging in the bottle takes place in the winery and/or in our warehouse in Buenos Aires.

True Craftsman spirit (cont'd)...

- Wine production combines craftsman's spirit, passed down for centuries, with worldwide recognized modern techniques. The Goyenechea objective is to obtain a balance between cost and quality, and between artisan tradition and technology. To achieve it, we lean on the specialization and qualification of our employees, many of whom have inherited their work in the company from their parents.
- Winemaking (vinification) is separately undertaken for each varietal and section of vineyard. The whites are processed at controlled temperatures with previous maceration, fermentation with selected yeasts, and without wood use or malolactic fermentation. The goal is to obtain fresh products to drink in the same year. The reds, whites, and premium wines are created and sold both for the domestic and international markets.

The winery has exported to Germany, Holland, Sweden, Norway, Spain, United Kingdom, USA, Japan, China, Brazil, Colombia, Paraguay, and Venezuela.

tango
Reál
merlot
2004
San Rafael
750ml 13,5% Alc. by Vol.
Product of Argentina

tango
Reál
syrah
2004
San Rafael
750ml 13,5% Alc. by Vol.
Product of Argentina

tango
Reál
chardonnay
2005
San Rafael
750ml 13,5% Alc. by Vol.
Product of Argentina

tango
Reál
sauvignon blanc
2005
San Rafael
750ml 13,5% Alc. by Vol.
Product of Argentina

tango
Reál
malbec
2004
San Rafael
750ml 13,5% Alc. by Vol.
Product of Argentina

tango
Reál
cabernet sauvignon
2004
San Rafael
750ml 13,5% Alc. by Vol.
Product of Argentina

tango
Reál

The TANGO Reál label expresses through the quality of its wine, the sensual excitement of the Tango dance through the human senses of sight, smell, touch, and taste from the moment you first look at the label and bottle to the time you open it, until you serve its rich content allowing you to absorb all its exquisite aroma and superb taste.

PRODUCED AND BOTTLED BY: PROPIEDAD GUYENECHEA
Bodega N° M-70592, Villa Atuel, San Rafael, Mendoza, Argentina

IMPORTED BY: TANGO LLC, 1797 ALAQUA DR.,
LONGWOOD, FL 32779 - USA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

TANGO
Reál
2001 MALBEC
GRAN RESERVA
PRODUCT OF ARGENTINA
SAN RAFAEL
750ml 13,5% Alc./Vol.

TANGO
Reál
2002 CABERNET SAUVIGNON
GRAN RESERVA
PRODUCT OF ARGENTINA
SAN RAFAEL
750ml 13,5% Alc./Vol.

TANGO
Reál
2002 CABERNET SAUVIGNON
RESERVA
PRODUCT OF ARGENTINA
SAN RAFAEL
750ml 13,5% Alc./Vol.

www.tangoreal.com

TANGO
Reál
2001
MALBEC
GRAN RESERVA

The TANGO Reál label expresses through its design and through the quality of its wine, the sensual excitement of the unique and refined Argentinean art of the Tango dance by enriching the soul through the human senses of sight, smell, touch, and taste from the moment you first look at the label and bottle to the time you open it, until you serve its rich content allowing you to absorb all its exquisite aroma and superb taste.

PRODUCED AND BOTTLED BY: PROPIEDAD "GOYENECHEA"
Bodega N° M-70592, Villa Atuel, San Rafael, Mendoza, Argentina
IMPORTED BY: TANGO LLC, 1797 ALAQUA DR.,
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CONTAINS SULFITES

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