

Beware the Ides of March: South American Wines

“Nuestra casa es su casa” Karen and Evan

1. **Milo Sparkling Brut 2017: Argentina** **\$14.99**
 - a. 70% Chardonnay and 30% Pinot Noir
 - b. Fruity bouquet with great balance and body. It is soft and refined in mouth.

2. **Garzon Sauvignon Blanc 2016: Uruguay** **\$16.99**
 - a. Prickly aromas are short on fruit. This is a streamlined SB with spritz on the palate. Citrus flavors are briny and slightly bitter on the finish
 - b. Bracing but concentrated, this wine puts aromas of key lime pie, Atlantic sea spray, and orange blossom in the driver’s seat, while a mouthful of melon and grapefruit make up this vibrant and intense house favorite. You’ll be hard pressed to find a better Sauvignon for the money than this one.

3. **Garzon Cabernet Franc 2015: Uruguay** **\$16.99**
 - a. A dark, saturated color and stout aromas of herbal tomato, basil and oregano give this Cabernet Franc a saucy outlook. Savory pepper and black-fruit flavors share the stage with oak tones, while the finish shows plenty of grip.
 - b. Get ready for a supple, very drinkable Cabernet with dusty red raspberry fruit and big beaming aromas of violets and wet stone. Exotic and spicy, this wine will absolutely come alive with a lamb chop dressed with a few dabs of intensely pungent salsa verde

4. **El Supremo Malbec 2017: Argentina** **\$19.99 ***
 - a. Primary Cassis and ripe red fruit, with hints of spices and vanilla. Full bodied, with medium tannins and low acidity.
 - b. Decent, honest Malbec. Good body, classic flavor but missing elegance and style.

5. **Finca El Origen Reserve 2015: Argentina** **\$19.99***
 - a. With an attractive and intense violet color, it displays ripe red fruit aromas such as plums and red and black cherries, with a strong floral presence perfectly combined with vanilla and chocolate granted by the oak. In the mouth, it is mild with sweet and velvety tannins.
 - b. Complex aromas of orange peel, dark berries and hints of spices. A full-bodied, lovely and crafted wine with a long and caressing texture

6. **Milo Reserve Malbec 2015 Argentina** **\$19.99***
 - a. **2014:** Jumpy berry aromas are crisp and slightly charred. Rugged tannins and alert acidity create a high-energy palate. Dark flavors of black fruits and chocolate are slightly herbal, while flavors of herbs, clove and wood spice control an aggressive, fiery finish.
 - b. **2015:** One of the original vineyards in the Mendoza region and the only one of the originals still making wine. This is a solid Malbec. Cherry, earth, and leather on the nose. Body has the right mix of cherry notes, tannins and acidity. Finishes with the black pepper and spice kick.