



B O D E G A  
TORRELEONES

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TIGRIS

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• CREATORS OF UNIQUE MOMENTS •

TIGRIS WINES PAY TRIBUTE TO THE VARIETIES  
THAT HAVE BEEN PART OF OUR TERROIR  
SINCE THE BEGINNING OF ARGENTINE VITICULTURE.



TIGRIS

*Malbec*

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TIGRIS

*Torrontés*

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TIGRIS

*Criolla Rosé*



# TIGRIS

*Malbec*  
**2021**

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**GRAPE VARIETY:** 100% Malbec.

**VINEYARDS:** Low trellises, 50 years old, Drip irrigation. Manually harvested from estate-grown grapes. Located in Barrancas, Mendoza.

**ALTITUDE:** 790 m.s.n.m.

**ALCOHOL:** 13,8% vol.

**WINEMAKING:** Slow fermentation with native grape yeasts. Post fermenting maceration with skins at controlled temperature for 7 days. Stainless steel tanks. Aged in French oak barrels for 8 months.

**VISUAL ASPECT:** Intense ruby color with red tones.

**AROMAS:** Ripe red and black fruits in perfect harmony with vanilla notes.

**FLAVORS:** Friendly entry, beautiful weight in mouth with round and ripe tannins. Sweet and persistent aftertaste.



# TIGRIS

*Torrontés*  
**2022**

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**GRAPE VARIETY:** 100% Torrontes

**TERROIR - VINEYARDS:** Ancient vines in deep soils. Traditional irrigation. Manual Harvest. Located in Barrancas, Mendoza.

**ALTITUDE:** 790 m.a.s.l.

**ALCOHOL:** 14% vol.

**WINEMAKING:** Slow fermentations of the juice at low temperatures.

**VISUAL ASPECT:** Bright greenish pale color.

**AROMAS:** Citrus aromas and notes of tropical.

**FLAVORS:** Fresh entrance given by its natural acidity. Great fruity profile on the palate with herbaceous touches reminiscent of mint. Long and pleasant aftertaste, with subtle freshness.



# TIGRIS

*Criolla Rosé*  
**2022**

**GRAPE VARIETY:** Criolla 85% - Muscat of Alexandria 15%.

**VINEYARDS:** Parrales (traditional vine conduction system), 35 years old. Traditional superficial irrigation from the area. Manually harvested from estate-grown grapes. Located in Medrano, Mendoza.

**ALTITUDE:** 790 m.s.n.m.

**ALCOHOL:** 13% vol.

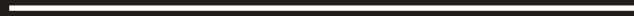
**WINEMAKING:** Pre-fermenting skin maceration at controlled temperature. Fermentation in contact with the skins for fair extraction of aromas and tannins for 4 days. Stainless steel tanks.

**VISUAL ASPECT:** Light pink with reddish hues, color style reminiscent of a Bordeaux Clairet.

**AROMAS:** Highlights notes of fresh berries.

**FLAVORS:** Soft and refreshing entry, its delicate weight makes perfect to drink it as an aperitif or to pair it with refined cold dishes. Pleasant and velvety aftertaste

• THE WINE MAKES THE MOMENT •





B O D E G A  
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