



CALLIA

BELLA 2017

BACKGROUND

Fruit-friendly, youthful and dynamic, Callia wines inspires consumers to find some “me” time; to take a break and reward themselves for all their daily efforts that propel them forward. Callia’s philosophy is based on the notion that reconnecting with oneself and others while enjoying the simple pleasures in life, helps us to restore balance and find happiness.

APPELLATION

San Juan, Argentina

VARIETAL COMPOSITION

60% Syrah, 40% Malbec

TERROIR & VINTAGE NOTES

Bodegas Callia is situated in the Tulum Valley in Argentina’s province of San Juan. It is nestled between the Pie de Palo hills to the north and the Cerro Chico Del Zonsa to the south. Two finca estates encompass 700 acres of land: Finca Pie de Palo and Finca 9 De Julio. At 630 meters above sea level, the area is blessed by temperate climate, low rainfall and rich sandy alluvial and clay loam soil; the result is intense and fruity wines that reflect the rich terroir of this region.

WINEMAKING

The grapes are hand-harvested and immediately crushed and destemmed to preserve freshness and fruit character. The grapes undergo a cold maceration for 48 hours at a temperature of 53.6°F.

TASTING NOTES

On the nose, exotic aromas of blackberry, violet, juicy plum, ripe figs, and sour cherries. In terms of the palate, a balanced mouthfeel with flavors of raspberry, ripe cherry, and chocolate. This enticing red blend has a touch of sweetness. Great on its own or with appetizers. Serve chilled.

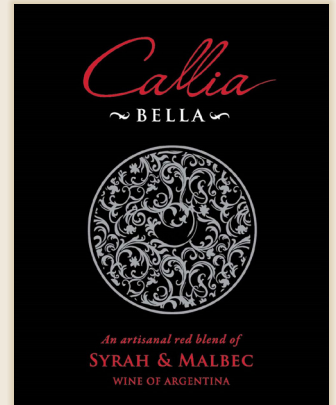
WINEMAKER

Jose Ruben Morales

TECHNICAL DATA

Alcohol
13.2%

Callia
Bella



THE PERFECT WINE TO
CONNECT WITH THE
THINGS THAT BRING YOU
CLOSER TO YOURSELF.



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