

____BODEGAS____

KRONTIRAS

LUJAN DE CUYO ~ MENDOZA

Our story



Bodegas Krontiras was created in 2004 by Constantinos Krontiras and Silvina Macipe-Krontiras. Their love for Argentina and their passion for good wine gave birth to a family owned, organic and biodynamic project whose wines offer a distinguished natural expression of the Mendoza terroir.

Our Estate *Lunlunta Vineyard*



Located in Perdiel, an area famous for its old vineyards, and bordering the Mendoza River, this 12-ha monumental property is planted with 120 year-old vines, Malbec and Tempranillo, olive and fruit trees. Early morning breezes descend from the Andes through the river and embrace our plantations creating a very special microclimate, ideal for natural vine growing. The vineyard is also home to our small farm of cows, sheep and a horse, which is used for plowing. This vineyard was certified organic in 2008 and biodynamic in 2012, and its grapes are elaborated exclusively for the internationally appraised and awarded Doña Silvina Malbec Reserva.

Our Estate *Villa Seca Vineyard*



Located in Maipu, this 18-ha property is our young vineyard , planted by us in 2005 with Malbec, Petit Verdot, Chardonnay and Aglianico. The area's microclimate with cool nights and very hot days favors the creation of intense primary aromas and colors. These are present in our Doña Silvina Rosado, the unique Doña Silvina Fresh Malbec, the Doña Silvina classic Malbec and the newest Doña Silvina Petit Verdot Single Vineyard Reserva. Our Villa Seca vineyard was also certified organic in 2008 and biodynamic in 2012.

Our Estate
The Biodynamic
Winery



Designed by Silvina Macipe-Krontiras our Winery is naturally integrated in our Lunlunta property. Its architecture is inspired by biodynamic principles based on the ancient ‘sacred geometry’. We applied the golden rationes φ (1,618) and π (3,14) to create an excellent environment for wine elaboration and aging. We used natural insulation materials (straw) to achieve energy saving and apply a very rational use of natural resources during production (recycling of residual water).

Our Estate
The Biodynamic
Winery



Its current capacity is 180,000lts in small stainless steel tanks with potential increase to 400,000lts and its equipment is of latest technology. We make sure that our equipment is of cutting edge and green technology. We process our grapes by gravity and use peristaltic pumps for all movements. Our elaboration procedures were also certified organic and biodynamic in 2012.

Our Estate *The Residence*



Surrounded by our vineyard, with an exceptional view of the Andes and connected to the Winery, the Residence is designed to serve as a small luxury boutique hotel (4 suites), gourmet restaurant and receive wine tourism on a daily basis. With subterranean cavas and tasting rooms, it will be soon ready to host all visitors who seek a unique experience of organic and biodynamic winemaking.

Our Philosophy



We are dedicated in producing natural wines through organic and biodynamic growing. We create our wines letting nature do its work, using wild yeast and intervening as less as possible to the elaboration process. We respect our land and try to make the best of its gifts. We work with absolute traceability so that every wine enthusiast knows that our wines come directly from our own grapes. We are very proud to be the first wine project in Mendoza to process its organic and biodynamic grapes in its own certified organic and biodynamic Winery.

*Panos Fountoulis -
Our Consultant Winemaker*

With studies in Bordeaux and a vast winemaking experience in Greece, France and Italy, Panos has been part of the project since its birth. He visits us various times per year, overviews our organic and biodynamic vineyards and creates the blends of our wines.



Doña Silvana Torrontes

Argentina's emblematic white wine could not remain outside our portfolio. The grapes come from a high altitude organic vineyard in Rioja, one of Argentina's northern regions famous for its Torrontes. Fermented in stainless steel tanks, this organic wine astonishes with its aromas and crispy flavors. Floral notes of rose petals combined with flavors of peach and lemon zest. To be enjoyed chilled and fresh.



Doña Silvana Rosado

100% Malbec Rosado made with the organic and biodynamic grapes from our Villa Seca, Maipu vineyard handpicked late in February or early in March and gone through a double selection (cluster and grape) by hand. It is elaborated by the press/skin contact method (not sangria), then completes its fermentation with wild yeast in stainless steel tanks. Of bright salmon color with tile reflects, its white flower aromas are followed by strawberry notes, leading to a crisp, long finish.



**Robert Parker
2011**



Doña Silvana Fresh Malbec (De Verano)

An innovative and unique no oak 100% Malbec to be served cold at 10-12°C .

It is made with the organic and biodynamic grapes from our Villa Seca, Maipu vineyard handpicked late in February or early in March and gone through a Double selection (cluster and grape) by hand. The early harvest, the fermentation with wild yeast create a fruity and fresh wine of intense color, red flower and fresh plum aromas, leading through its soft tannins to a smooth finish.



**Robert Parker
2011**



**Tim Atkin MW
2013**



**International Wine Guide
Bronze 2013**



**Global Malbec Masters
2015 - Bronze 2013**



Doña Silvana Malbec

Our classic Malbec is made with the young organic & biodynamic grapes of our Villa Seca, Maipu vineyard, handpicked in mid-late March and gone through a double hand selection (cluster & grape). Following its fermentation in stainless steel tanks, it rests for 12-14 months in French (95%) & American (5%) oak barrels, then 6 months in bottle. A true expression of the Argentine Malbec, its color is deep purple and its nose gives aromas of mature plum, vanilla and chocolate. Its body is full, its acidity balanced and its finish long and persistent. Its aging potential is 5+ years.



**Robert Parker
2008**



**Steven Tanzer
2008**



**Robert Parker
2009**



**AWA - Silver Medal
2009**



**International Wine Guide
Bronze Medal**



**China Wine & Spirits
Awards – Gold Medal
2013**



**IWSC – Bronze Medal
2012**



**Global Malbec Masters
2015 Silver 2012**



**Sakura 2016
Gold**



Krontiras Malbec Natural 2017

Our newest label, Krontiras Natural Malbec, is a wine with no added sulfites and no oak. Of ruby color with blue reflects. Lavender, fresh black fruit aromas along with vegetable notes create a bouquet of aromas of great finesse. Dry in the mouth with fresh acidity, soft tannins and balanced alcohol. Its body is medium and its aftertaste medium/long. Serve at 15°C and pair with lamb, blinis, cooked veal.



Doña Silvana Petit Verdot

We are proud to present you the first biodynamic Petit Verdot varietal from Argentina. Made with the organic & biodynamic grapes of our Villa Seca, Maipu vineyard, handpicked late in March and gone through a double hand selection (cluster & grape). Following its fermentation in stainless steel tanks, it rests for 18 months in French oak barrels, then 6 months in bottle. A full-bodied wine of intense deep ruby color. Its nose gives aromas of mature blueberry, flowers and olives. Its acidity is notable, its tannins sweet and its finish long and persistent. Its aging potential is 8+ years.



**Tim Atkin MW
2013**



Doña Silvana Aglianico

As a homage to our Greek roots, we proudly present you our Aglianico. It is an ancient Greek variety now growing mainly in Italy. We grow it organically & biodynamically in our Villa Seca, Maipu vineyard. Handpicked late in March and gone through a double hand selection (cluster & grape). Following its fermentation in stainless steel tanks, it rests for 18 months in French oak barrels, then at least 6 months in bottle. It is the 1st biodynamic Aglianico from Argentina. Of inky-black colour, with powerful and firm tanins, notable acidity and flavors of dark fruit. Its long aging potential (5-10 years) will lead to a big wine of satiny texture.



Doña Silvana Blend (Malbec - Aglianico)

Malbec and Aglianico vines grow side by side in our Villa Seca, Maipu vineyard. Now we can enjoy both varieties in an innovative and exclusive blend, organic and biodynamic, the first of its kind in Argentina. Handpicked late in March and gone through a double hand selection (cluster & grape). Following its fermentation in stainless steel tanks, it rests for 18 months in French oak barrels, then at least 6 months in bottle. The sweet tannins of the Malbec pair with the Aglianico's acidity and create a memorable dark coloured wine of silky texture, ripe fruit and chocolate aromas, leading to a long finish. Its aging potential is 5-10 years.



Doña Silvana Tempranillo

Created from grapes coming from our Lunlunta, Lujan de Cuyo vineyard, our Tempranillo expands our red varieties portfolio with a new, limited edition wine. Handpicked late in March or early April and gone through a double hand selection (cluster & grape). Following its fermentation in stainless steel tanks, it rests for 18 months in French oak barrels, then at least 6 months in bottle. Of deep red colour, aromas of cherries and leather, savoury flavors of red fruit. Its chunky tannins and full body lead to a long and persistent finish. Potential aging 5+ years.



Doña Silvina Malbec Reserva

Coming from our 120-year-old vines in Lunlunta, Doña Silvina Reserva Malbec is our iconic wine. The organic and biodynamic grapes are handpicked early in April and hand-destemmed, berry by berry, before fermenting both in new French oak barrels and stainless steel tanks with their wild yeast. After a 24-month aging in new French oak barrels and a 12-month resting in bottle, the wine releases plum and blueberry aromas combined with soft cocoa, coffee and smoke notes. It keeps a lively acidity with smooth tannins and leads to a long, elegant finish. Its aging potential is 10+ years.



Robert Parker
2005 & 2007



Steven Tanzer
2005, 2006,
2007



AWA - Silver Medal
2005, 2009



Robert Parker
2006



Best Malbec Argentina
2006



AWA – Gold Trophy
2006



AWA – Gold Trophy
2007



Tasted Journal
2008



Tim Atkin MW
2009



China Wine & International Wine &
Spirits Awards – Spitis Competition
Double Gold
Medal
2013



International Wine &
Spirits Competition
Silver Medal
2009



Global Malbec
Masters 2015
Silver 2009



Solar del Alma Malbec

Created with passion and care from selected grapes, Solar del Alma is our newest wine. A young, fruit-forward and spicy Malbec, of intense ruby color and with a delicate hint of oak, it can easily become an everyday favorite. Its mouth is full of cherries and young plums, with a sweet tobacco finish. Its aging potential is 3+ years.



**International Wine Guide
Silver Medal
2013**



**China Wine & Spirits Awards
– Silver Medal
2013**



**IWSC – Bronze Medal
2013**



**Global Malbec Masters
2015 - Bronze 2013**



**Sakura 2016
Gold**



Our Wines A Reward



Our wines are being received with enthusiasm in various countries worldwide and this is our best reward. As our production is small and exclusive, many of our vintages are already sold out in our main markets (Argentina, USA, Canada, Brazil, Puerto Rico, Germany, Greece, Japan, UK, Ireland, Belgium, France). This success permits us to continue doing what we do best and experiment with new products which will be launched soon.

Our export price list

Doña Silvina Torrontes	5€ EXW per bottle
Doña Silvina Rosado	5€ EXW per bottle
Doña Silvina Fresh Malbec	5€ EXW per bottle
Doña Silvina Malbec Clasico	7€ EXW per bottle
Krontiras Malbec Natural	9€ EXW per bottle
Doña Silvina Petit Verdot	10€ EXW per bottle
Doña Silvina Tempranillo	10€ EXW per bottle
Doña Silvina Aglianico	10€ EXW per bottle
Doña Silvina Blend Malbec Aglianico	10€ EXW per bottle
Doña Silvina Malbec Reserva	20€ EXW per bottle
Solar del Alma Malbec	5€ EXW per bottle