



NIETO SENETINER

DESDE 1888



HISTORY IN MOTION



NIETO SENETINER

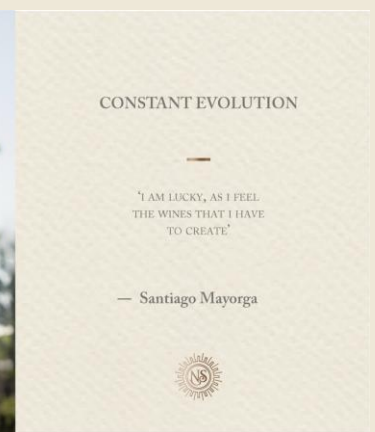
DESDE 1888

For over 130 years, we have been crafting our story, building a legacy of excellence and innovation in every bottle.

As a true icon of Argentine wine, we embrace movement, evolution, and the pursuit of excellence. From the privileged terroirs of Vistalba, Luján de Cuyo - home to century-old Malbec vines - to our ongoing exploration of the remarkable Uco Valley, we keep pushing the boundaries of quality and expression.

With a diverse portfolio of world-renowned wines consistently rated 91+, our legacy is built on quality, innovation, and renewal-always in motion.

NIETO SENETINER
HISTORY IN MOTION



BODEGA NIETO SENETINER

Vistalba, Luján de Cuyo, Mendoza



OVERVIEW OF NIETO SENETINER

TRUE ICON OF ARGENTINE WINE

+130 years, known across Argentina and worldwide for its quality, achievements and renewal, considered one of Argentina's top wineries.

PRIVILEGE TERROIRS

Vistalba, Luján de Cuyo, the traditional “Primera Zona” of Mendoza where the Argentine wine industry was born. +120 year-old Malbec vines in Finca Villa Blanca.

DIVERSE PORTFOLIO

Exceptionally high quality and well-known brands consistently rated at 90+.

NIETO SENETINER

Positioned among the most recognized brands from Argentina, locally and internationally (Top 10 Best Buy from Argentina by Wine Spectator and Top 100 Best Buy by Wine Enthusiast).



MILESTONES



1888

Italian immigrants planted the first vineyards and started building the colonial style winery in Vistalba, Luján de Cuyo, Mendoza.



1925

Don Nicanor Nieto emigrated from Spain to Mendoza and married Isabel Carbo. One of their three daughters married Adriano Senetiner.



1969

Don Nicanor Nieto in partnership with his son-in-law, **Adriano Senetiner**, entered the wine business. They bought a winery in Carrodilla, Luján de Cuyo, and named it **Nieto Senetiner**.



1976

Nieto Senetiner was among the first Argentine wineries to be internationally recognized, receiving a Gold Medal in Milan (Italy) and Gold Medal in Mexico.



1994

Nieto Senetiner Malbec was launched.

MILESTONES



1998

Molinos Rio de la Plata, one of the most important food and beverages companies in Argentina, acquired Bodega Nieto Senetiner.



2001

Don Nicanor Malbec was launched into the market.



2009

Nieto Senetiner Villa Blanca Estate Malbec was launched.



2013

Santiago Mayorga was named **Winemaker** for Bodega Nieto Senetiner



Today

A true icon of Argentine wines, Nieto Senetiner is growing internationally and remains History in Motion.

OUR WINES



Camila is a delicate wine with strong fruit flavors that conjures up Nieto Senetiner's fresh spirit.



Nieto Senetiner is the purest expression of Mendoza terroir. An Argentine icon, symbol of quality and origin, always contemporary.



Don Nicanor, embodies the winery's journey of exploration and evolution, while honoring its founder. Born from the best vineyards selection within Uco Valley.



Nieto Senetiner Single Vineyard, a genuine expression of a place: made from century old-vines from Villa Blanca Estate.



MENDOZA • ARGENTINA
VINEYARDS



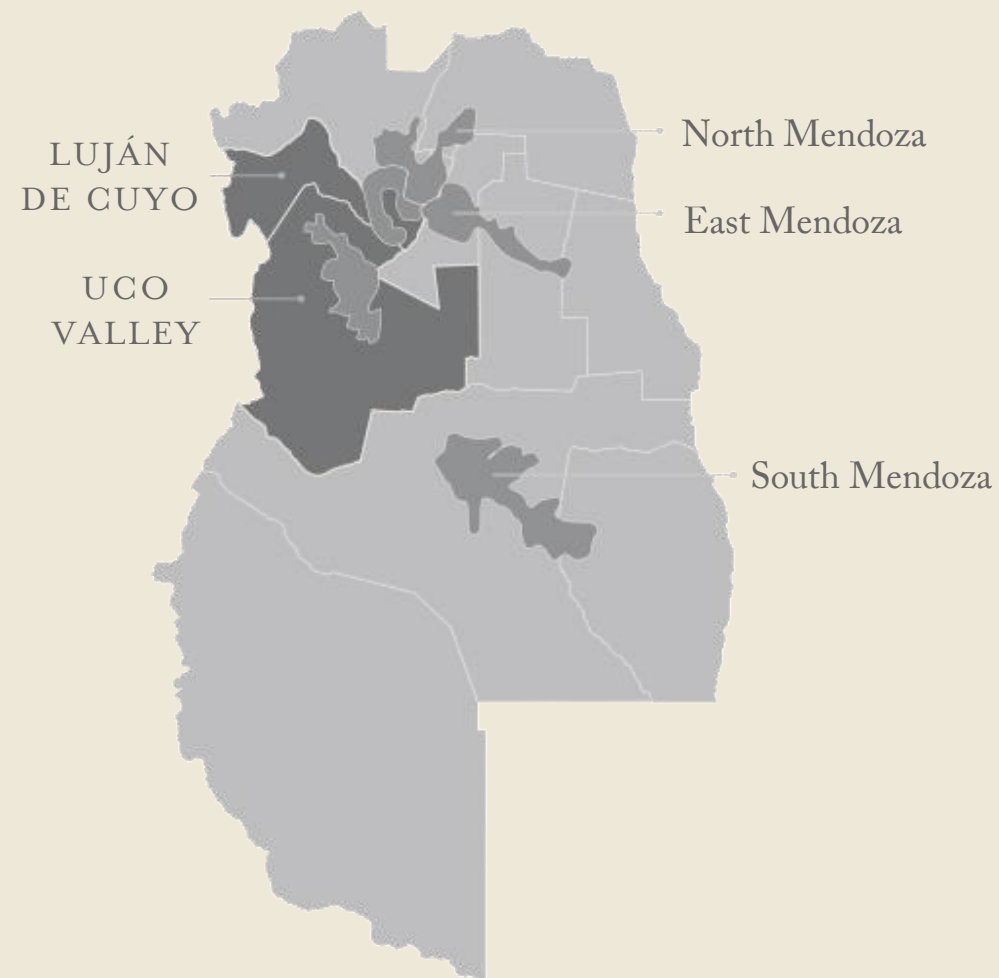
SOUTH AMERICA



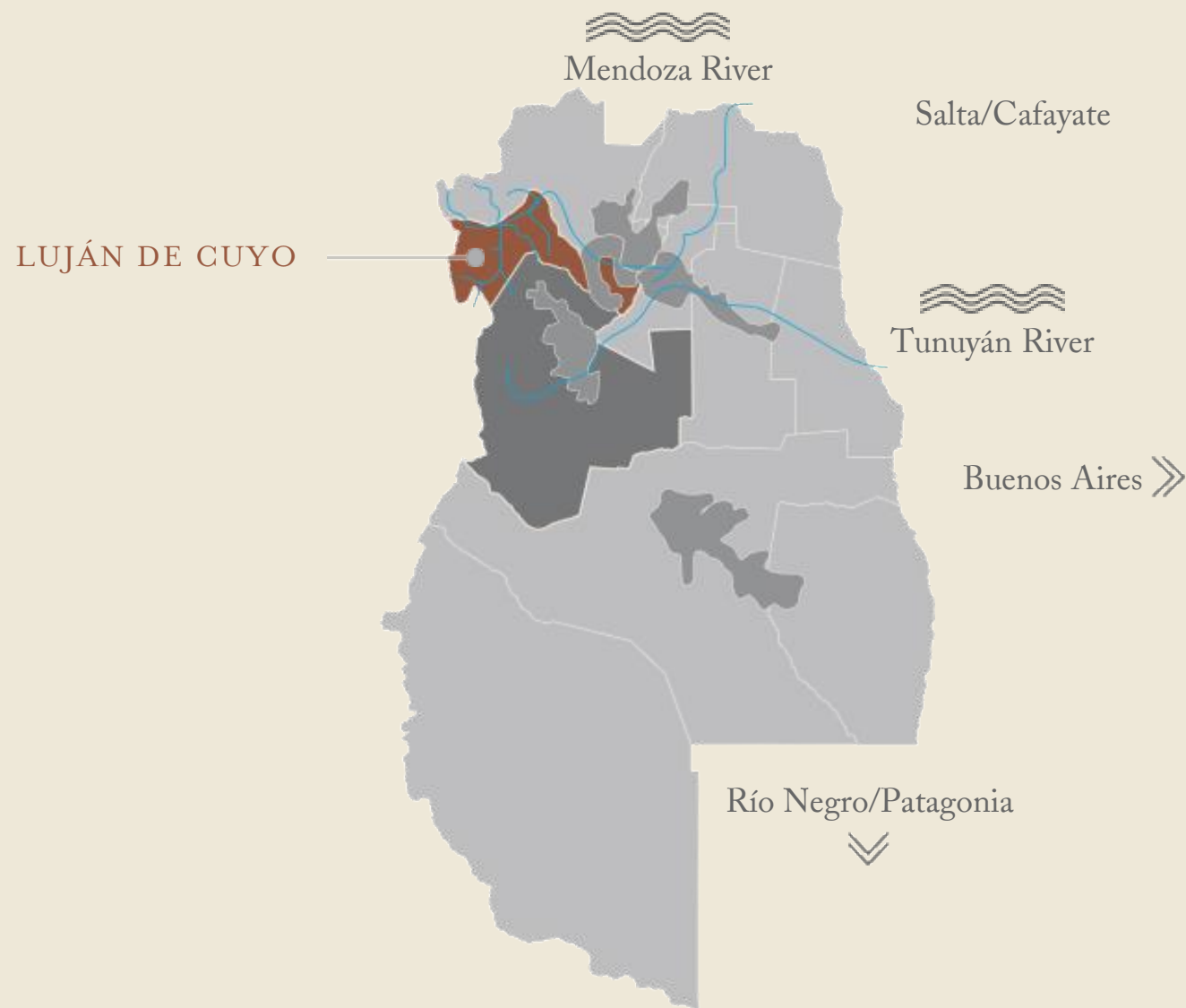
ARGENTINA

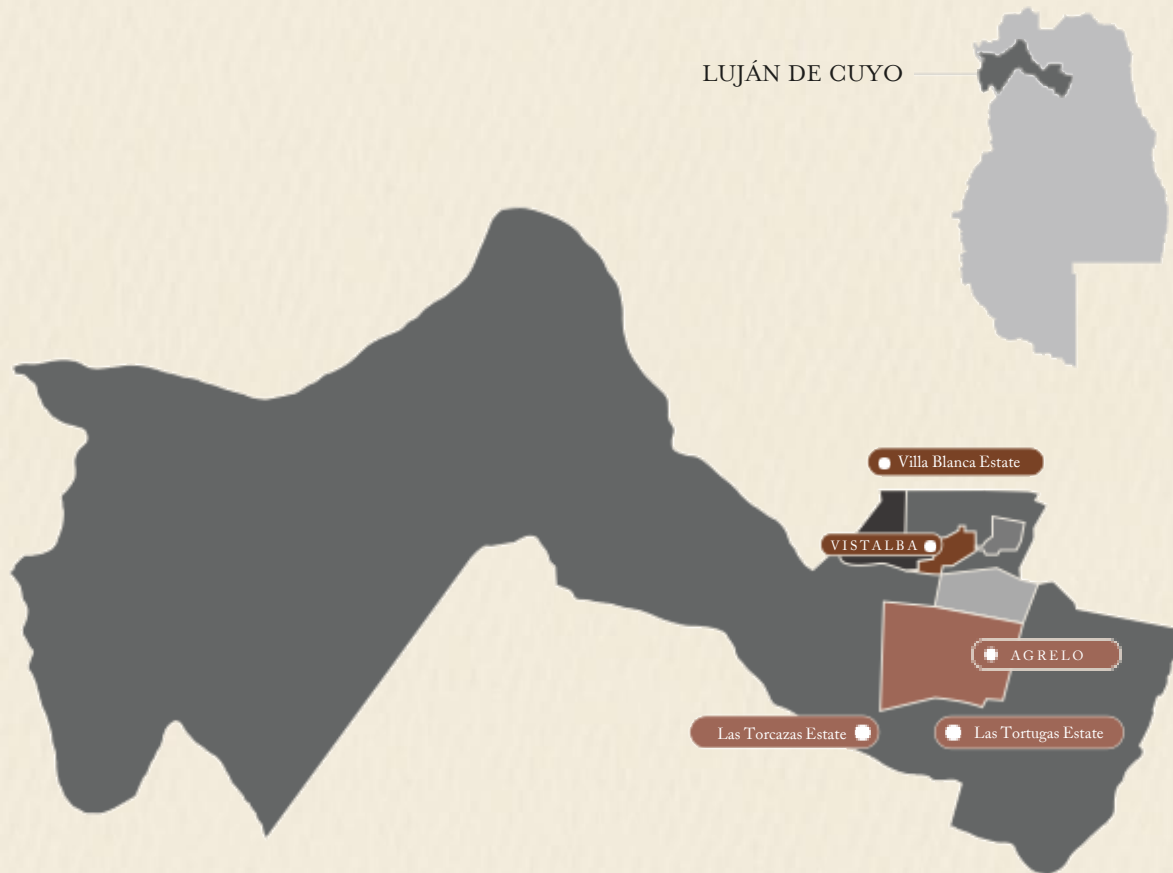


MENDOZA



PRIMERA ZONA | LUJÁN DE CUYO





LUJÁN DE CUYO

Villa Blanca Estate

VISTALBA

AGRELO

Las Torcazas Estate

Las Tortugas Estate

VISTALBA

AGRELO

LAS COMPUERTAS

MAYOR DRUMMOND

PERDRIEL

ABOUT LUJÁN DE CUYO

PRIMERA ZONA

TECHNICAL INFORMATION

- Altitude: from 3,100 to 3,800 ft.
- Rainfalls: 8 inches.
- Soil: Loose-textured loam. Sandy, rocky soil with some limestone. Very high moisture retention. Scarce organic material. Excellent drainage for water irrigation.
- Temperature: average annual temperature of 16 °C (59 °F).

REGIONS WORKED

Vistalba, Agrelo, Alto Agrelo.

VARIETALS:

Malbec, Bonarda, Cab. Sauvignon, Cab. Franc.

IMPLICATIONS FOR NIETO SENETINER

Complex wines with intense red ripe fruit, round and velvet tannins with great concentration and a good finish.



VILLA BLANCA ESTATE

Vistalba, Luján de Cuyo, Mendoza | 950 m.a.s.l (3100 ft)

Planting date: 1900 & 2017 | Hectares: 15 (37 acres)



VILLA BLANCA ESTATE SOIL PIT

- Historic +120 year-old Malbec vines.
- After a long investigation and trials, the very best Malbec clones were planted.

GRAPE SOURCING FOR:
Nieto Senetiner Villa Blanca Estate Malbec.



LAS TORTUGAS ESTATE

Agrelo, Luján de Cuyo | 1040 m.a.s.l (3400 ft)

Planting date: 1999 | Hectares: 182 (450 acres)



LAS TORTUGAS ESTATE SOIL PIT

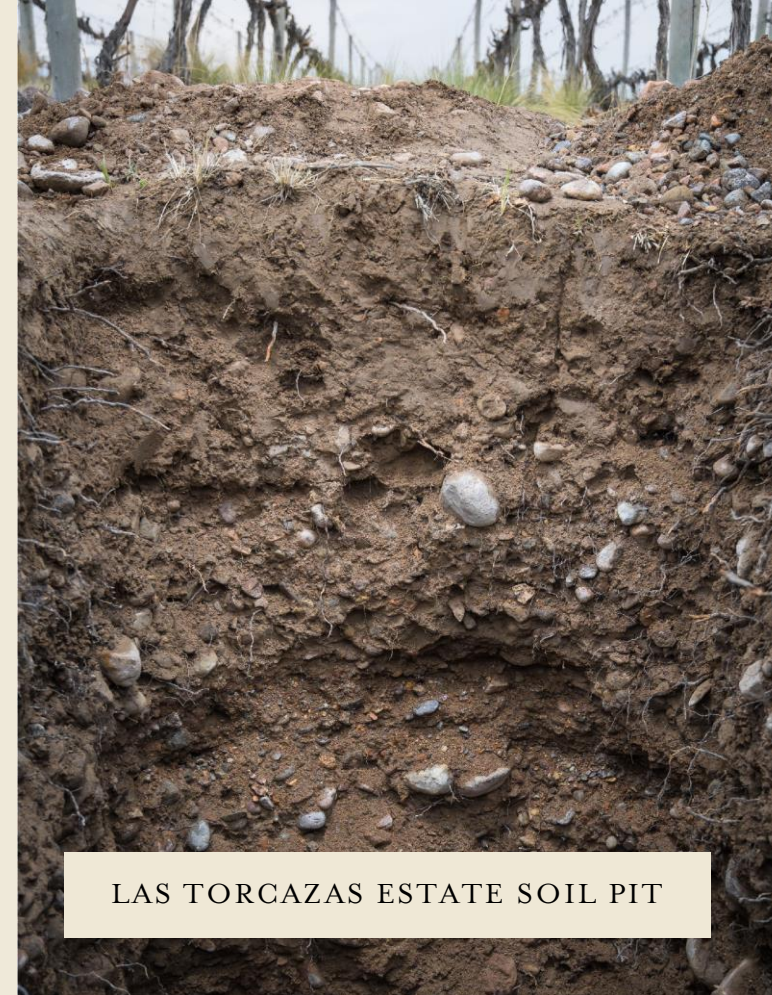
- Mild area, higher than Vistalba.

GRAPE SOURCING FOR:
Camila Malbec + Nieto Senetiner Malbec



LAS TORCAZAS ESTATE

Alto Agrelo, Luján de Cuyo | 1150 masl (3800 ft)
Planting date: 2006 | Hectares: 89 (220 acres)



LAS TORCAZAS ESTATE SOIL PIT

- Highest vineyards in this region.
- Planted on sloping hills with ground gravel stones.

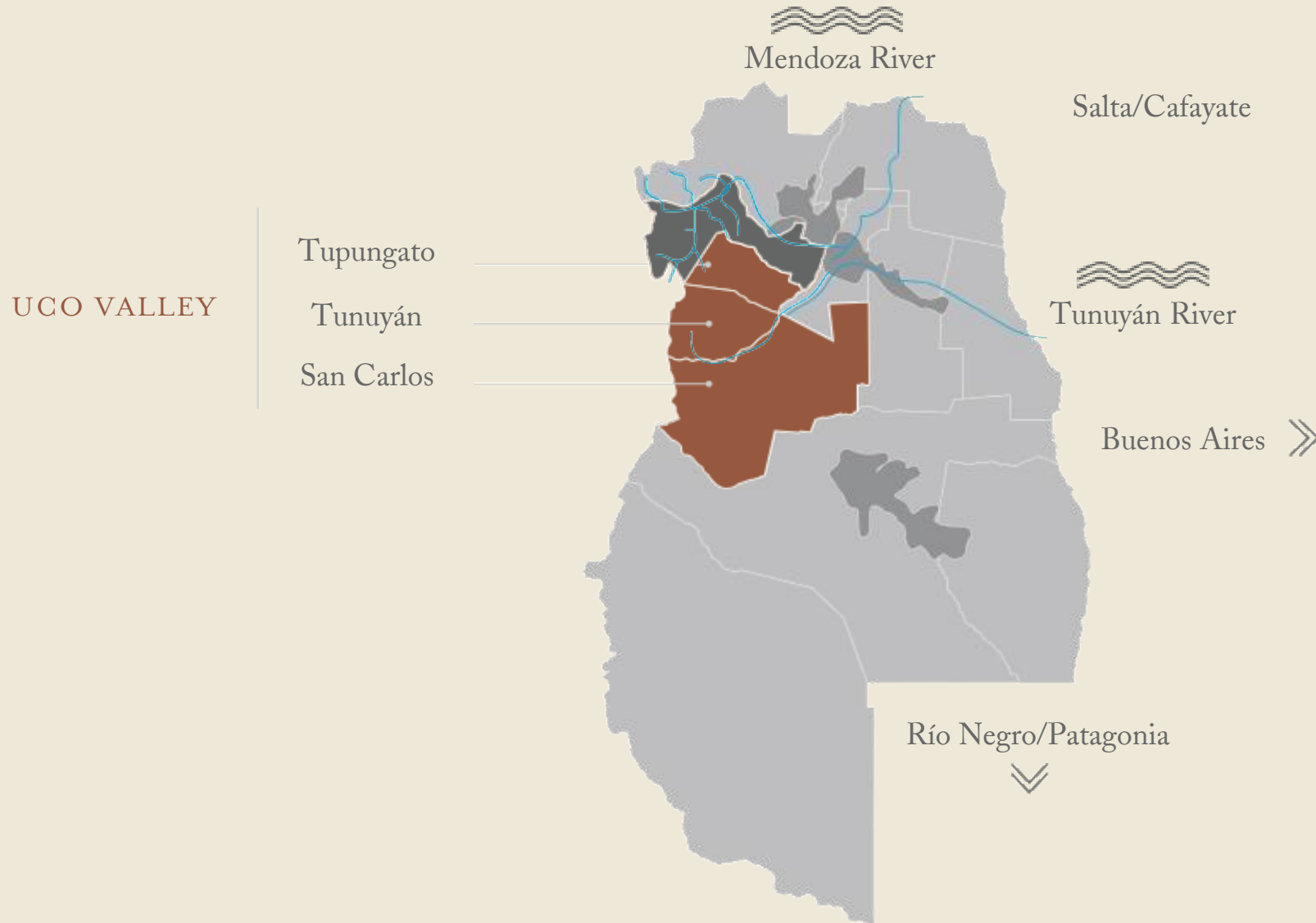
GRAPE SOURCING FOR:
Don Nicanor Malbec



MICRO REGIONS WITHIN LUJÁN DE CUYO

	VISTALBA	AGRELO	ALTO AGRELO
ALTITUDE ABOVE SEA LEVEL	3,280 feet	3,445 feet	3,608 feet
SOIL	Loam to sandy loam, with stones in depth	Clay loam, deep, water storage capacity, without stones.	Loamy sand, with medium to small stones all along the profile.
AVERAGE MAX TEMPERATURE DURING THE SUMMER	75 - 82 °F	80 - 86° F	82 - 87° F
RAIN FALL PER YEAR	300 mm	240 mm	200 mm
TOPOGRAPHY	Flat valley, with little slope at the foot of the foothills.	Soft slope with West-East orientation, near the mountains.	Area with a steep slope on the hillside of the mountains.
IMPLICATIONS	This area is one of the latest that we harvest and the longest in cycle.	We have many plots but the common descriptors are based on red fruit, plums and raisins.	Due to soil and weather conditions, this is the first area that we harvest.
	We normally find red fruit aromas such as plums and cherries and also black tea leaf with an elegant hint of flowers and lavender.	Sometimes we can have some herbal aromas such as basil and sage.	The wines from Alto Agrelo are very deep in color and aromas are a mix of red and black fruits such as plums, cherries and currants with a nice sweet aroma of violets and also some spices such as black pepper, so they are very complex in layers.
	In the mouth ,the wines are very well balanced in concetration and acidity with nice soft tannins.	In the mouth, Agrelo wines have medium concentration, some firm tannins but a lot of sucrosity.	In the mouth, they are concentrated, with firm tannins, bright acidity and a fleshy mid palate.

UCO VALLEY



ABOUT UCO VALLEY

TECHNICAL INFORMATION:

- Newer wine region.
- Altitude: from 1240 to 4600 ft.
- Rainfall: 9 inches/year.
- Soil: alluvial and fairly uniform. Clay and rocky base with stony and sandy surface.
- Temperature: high temperatures during the day with cooler nights. Average annual temperature of 14 °C (57 °F).

TECHNICAL INFORMATION:

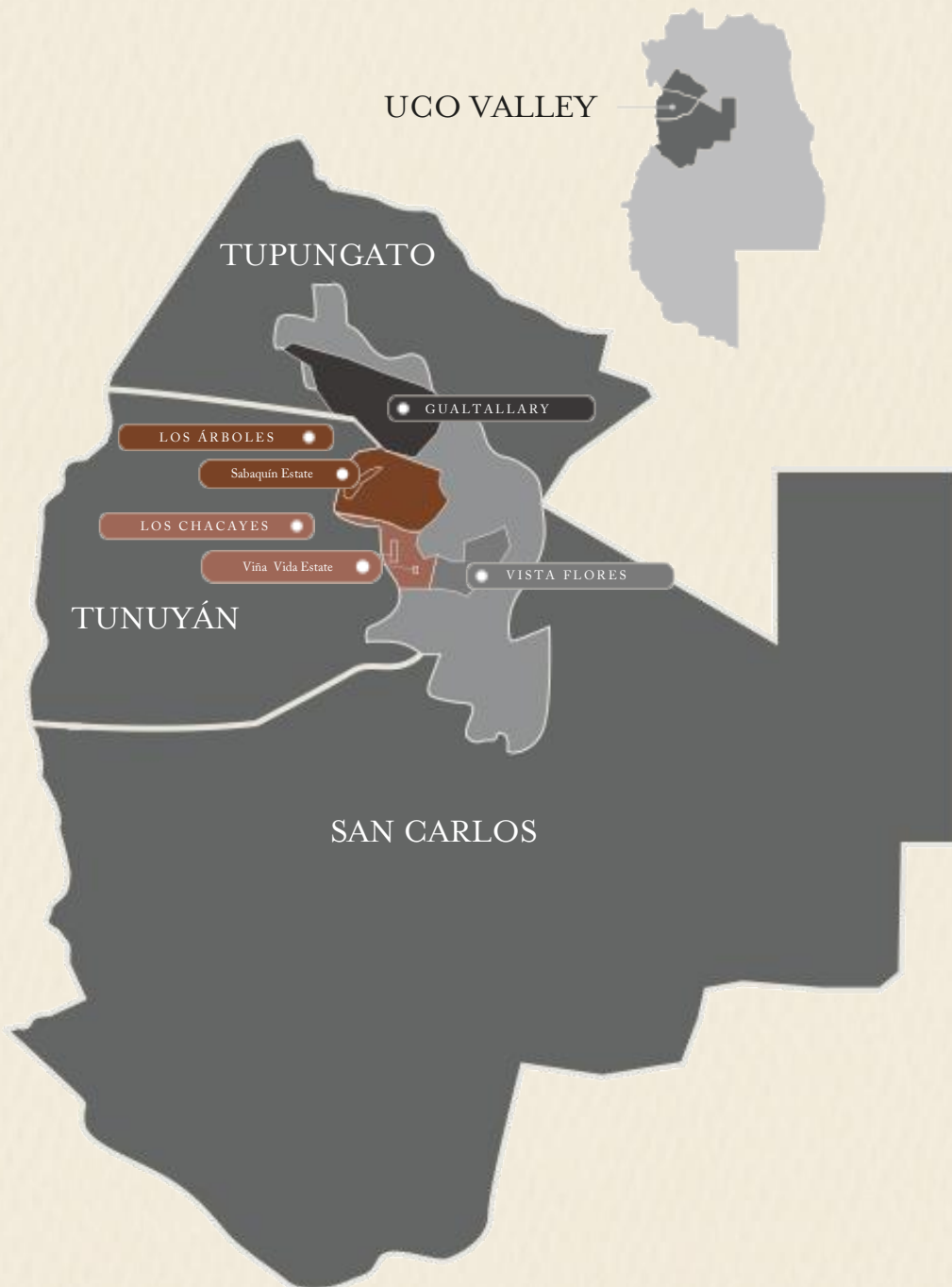
Los Árboles, Los Chacayes, Gualtallary and Vista Flores.

VARIETALS:

Malbec, Bonarda, Cab. Sauvignon, Cab. Franc.

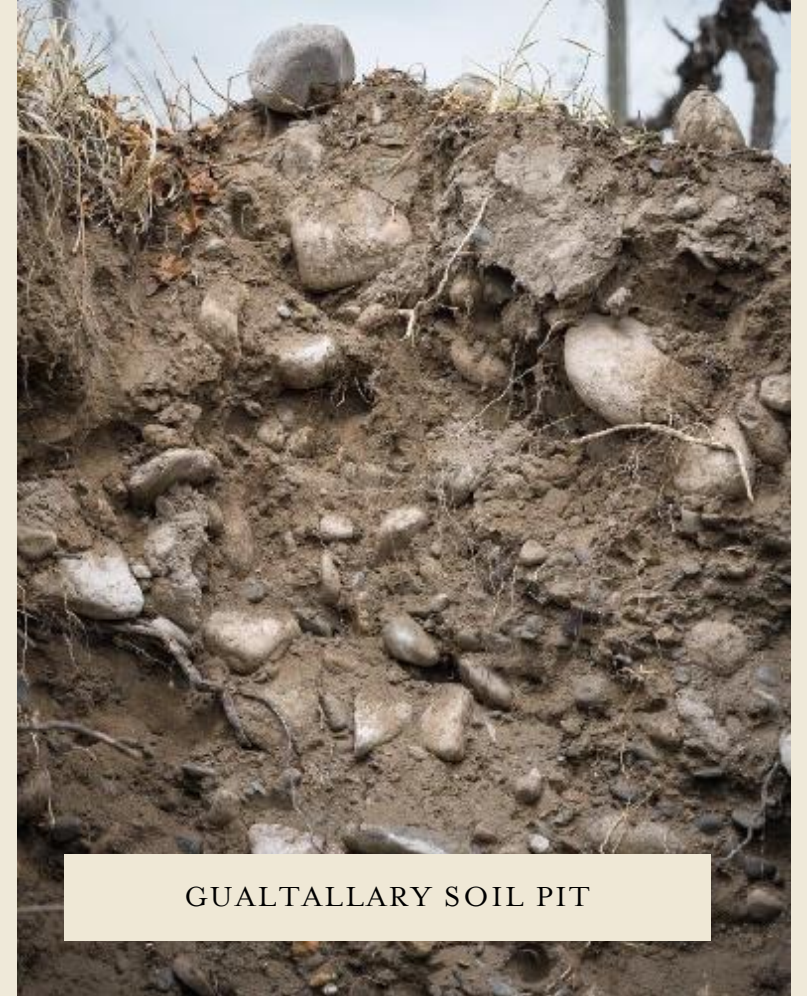
IMPLICATIONS FOR NIETO SENETINER:

- Fresh wines with marked notes of acidity. Minerality, linear persistence, grippy and more expressive tannins than Luján de Cuyo.
- **Reds:** intense color. Red to black fruit, some herbal hints and spicy notes.
- **Whites:** low color intensity with greenish tones. Citric, fruit and floral aromas. Moderate to high acidity.



GUALTALLARY

Tupungato, Uco Valley, Mendoza



GUALTALLARY SOIL PIT

This region is essential to us because we source our grapes from 4 different properties that give us great components of minerality and great tannins concentration.

The shallow soils contribute to early ripening, which can enhance the aromatic complexity of the wines, particularly Malbec.

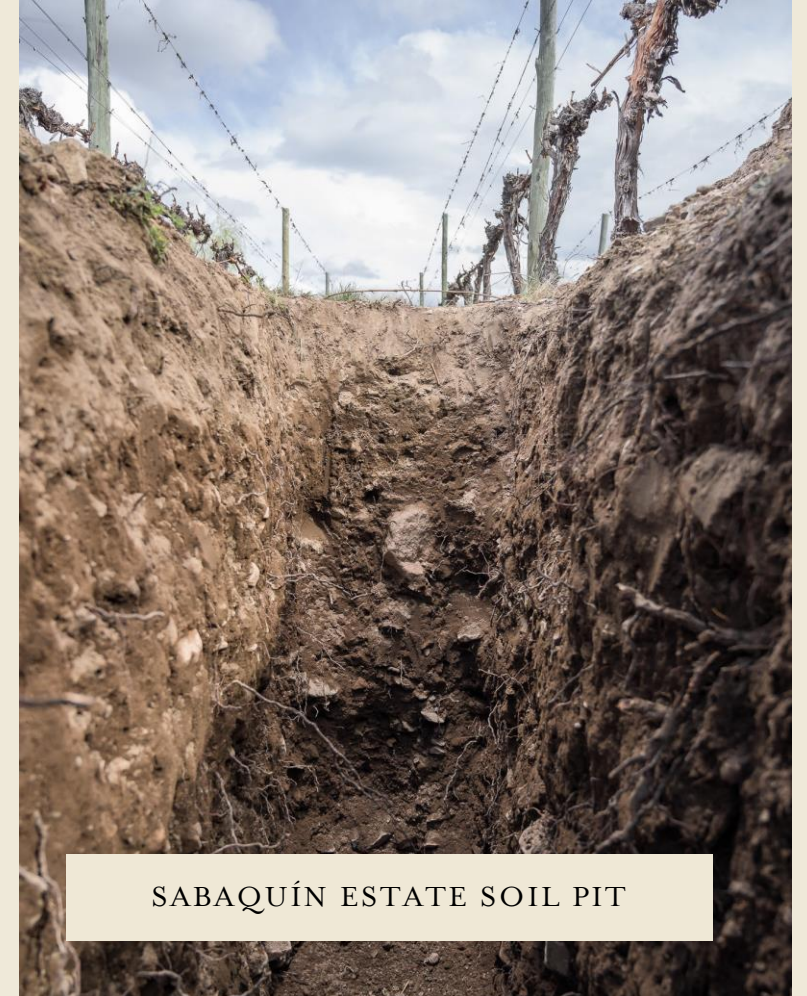
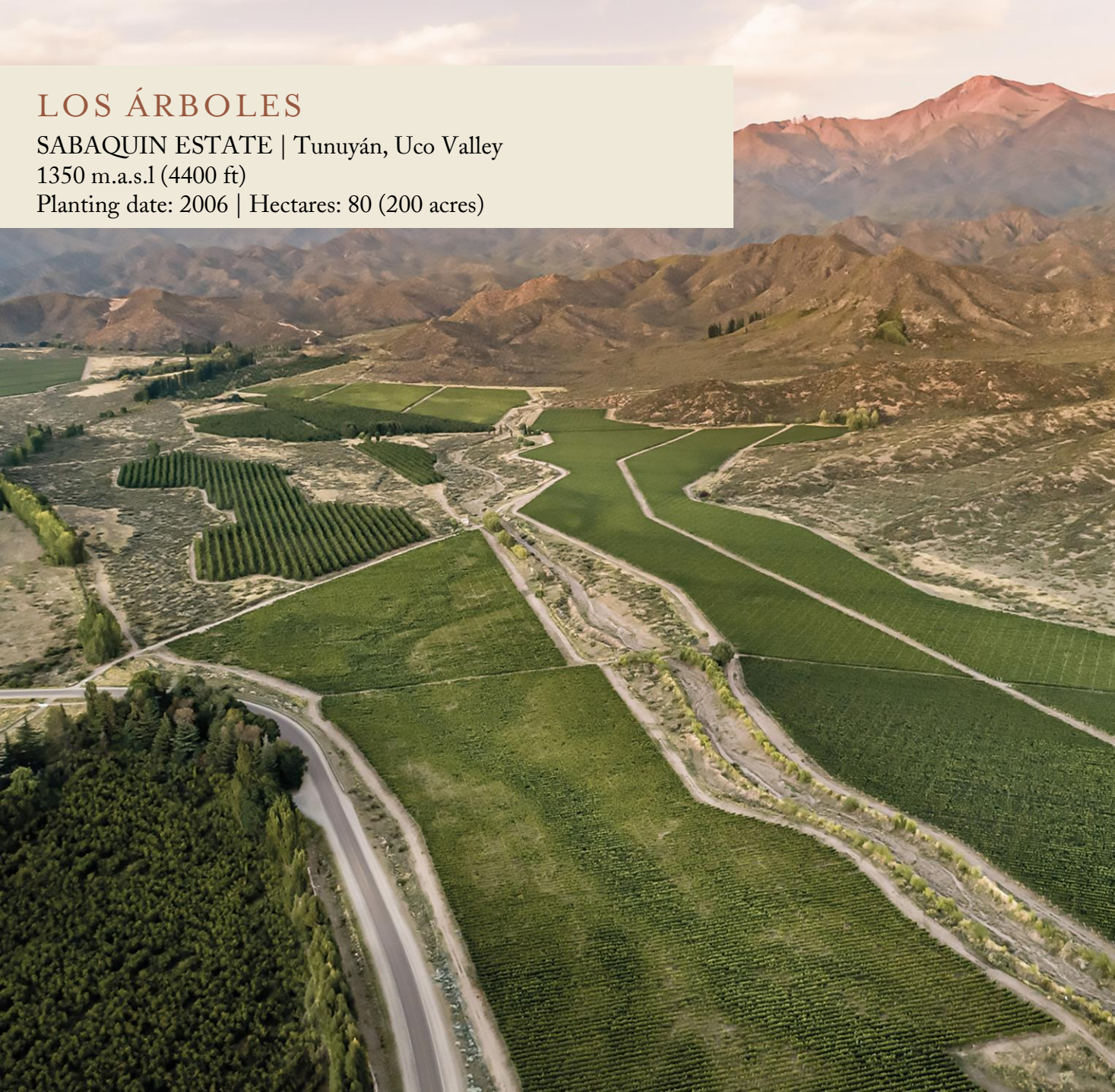


LOS ÁRBOLES

SABAQUÍN ESTATE | Tunuyán, Uco Valley

1350 m.a.s.l (4400 ft)

Planting date: 2006 | Hectares: 80 (200 acres)



SABAQUÍN ESTATE SOIL PIT

GRAPE SOURCING FOR:

- Malbec component for Don Nicanor
- NS Malbec + Don Nicanor Malbec
- Don Nicanor Chardonnay

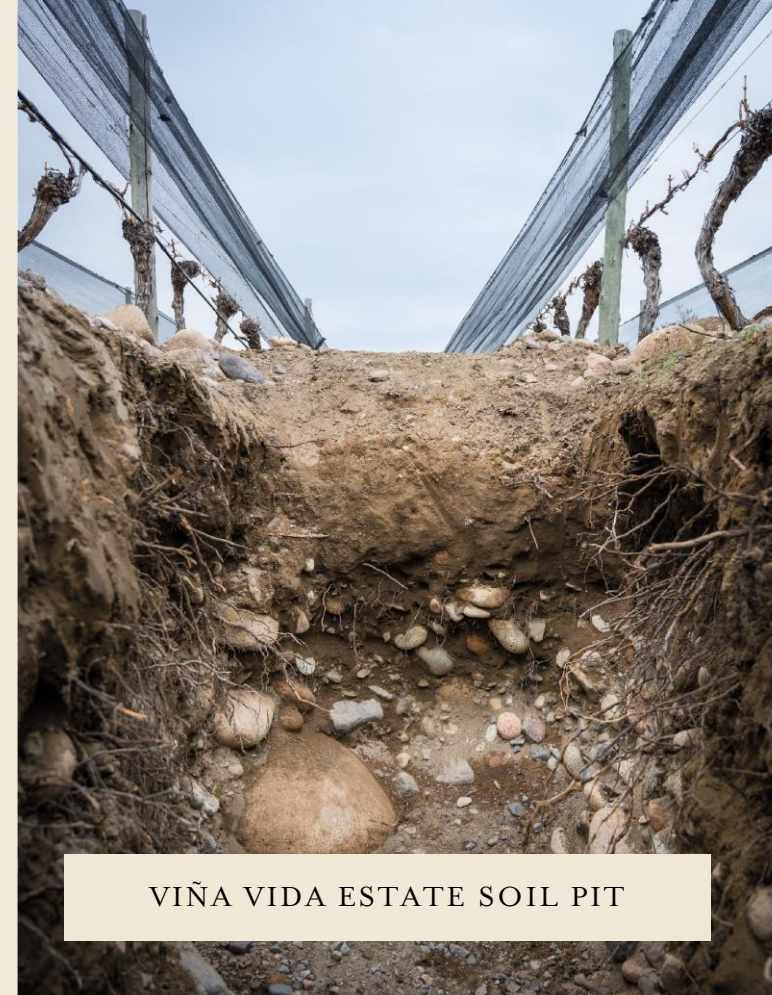


LOS CHACAYES

VIÑA VIDA ESTATE | Tunuyán, Uco Valley

1110 m.a.s.l (3600 ft)

Planting date: 2006 | Hectares: 60 (150 acres)



VIÑA VIDA ESTATE SOIL PIT

GRAPE SOURCING FOR:

- Don Nicanor Chardonnay
- Malbec component for Don Nicanor
- Malbec + Cabernet Franc components for Don Nicanor Barrel Select.



MICRO REGIONS WITHIN UCO VALLEY

	GUALTALLARY	LOS ÁRBOLES	LOS CHACAYES
ALTITUDE ABOVE SEA LEVEL	3,600 – 5,249 feet	3,609 - 4,590 feet	3,280 - 4,921 feet
SOIL	Rocky and rich in calcium carbonate in the West part. In the East one changes to sandy texture. This area has some of the poorest and most complex soils in the valley, with a mix of sand, gravel, and limestone	Mixture of sandy, loam and stony soils. The first horizon has sandy-loam soil and small and medium stones in depth.	Shallow soils with a high content of limestone and large stones near the surface, particularly in the highest parts of the region. In the South-East part of this region has sandy soils.
AVERAGE MAX TEMPERATURE DURING THE SUMMER	82 - 86 °F	78 - 83° FA	80 - 87° F
RAIN FALL PER YEAR	220 - 230 mm	350-400 mm	250-300 mm
TOPOGRAPHY	It has 5 micro regions, all of them with a steep slope W-E, and different sun exposure.	It's nearer the mountain chain, with less hours of exposure to sunshine. It has a slope SW-NE.	It's formed by 2 alluvial fans, Chacayes Sur & Chacayes Norte, 9.3 miles of extension from W to E, forming alluvial, stony and poor soils.
IMPLICATIONS	Similar to Alto Agrelo, it is the first vineyard that we harvest. Very deep and violet-black colour in the wines, that shows the power and concentration of the area.	Is the the coolest and more wet terroir that we have. The wines in this area (huge by the way where we have several vineyards) in general have a very bright violet colour. On the nose there are many forest fruits like sour cherry, raspberry, red currants and cranberries, as well as a lot of herbs like verbena, lemon grass and other thiolic aromatics like grapefruit. In the mouth, the structure is more smooth and lighter but very vibrant because of the acidity. Long aftertaste.	It is a very special terroir where the wines are recognized by forest red fruits like raspberries and strawberries, with an intense herbal and spicy hint of eucaliptus and mint.
	On the nose, black and blue fruits like cassis, black currants and blueberries are mix with intense thyme and verbena aromas that shows a lot of freshness.		
	In the mouth, strong quantity of tannins with a fine grain due to the calcaire present on the soils.		In the mouth, tannins are restrained and the wines show a more lineal structure with tension, grippy tannins and a long aftertaste.

WINEMAKING





QUALITY STARTS IN THE VINEYARDS

We respect the purest expression of each grape varietal and its place of origin, looking for soft tannins and elegant balance.

We do macerations with intense extractions techniques during the first stages of fermentation in order to get soft and smooth tannins in our wines.





HIGHLIGHTS VISTALBA WINERY

- Handcrafted & Artisanal winery.
- Attention to details.
- Special limited Wines.
- 1,5 M litres production.
- 1,200 oak barrels.

HIGHLIGHTS CARRODILLA WINERY

- State-of-the-art winery..
- State-of-the-art winery.
- High-technology.
- 16 M litres production.
- Clean & Precise Wines.
- Sparkling facilities.

- CERTIFICATIONS:
- FSCC 22000.
- BRC "A" level.





WINE PORTFOLIO

WINERY'S FLAGSHIP:

Nieto Senetiner's Single Vineyard, made from own vineyards at Villa Blanca Estate in Luján de Cuyo.

INDIVIDUAL WINES OF DISTINCTION:

Don Nicanor, embodies the winery's journey of exploration and evolution, while honoring its founder. Born from the best vineyards selection within Uco Valley.

CELEBRATING THE DIVERSITY OF MENDOZA:

The purest expression of the Mendoza terroir, which adds structure, balance and elegance to every varietal.

NIETO SENETINER'S FRESH SPIRIt:

Camila is a delicate wine with strong fruit flavor that conjures up Nieto Senetiner's fresh spirit.





Camila

NIETO SENETINER

Delicate range of wines with strong fruit flavours that conjures up Nieto Senetiner's fresh spirit.

KEY MESSAGES:

- 100% Malbec
- Origin: Best selection from Mendoza.
- Fruitier profile, delicate flavors.
- Easy approachable style that is a great value.

HARVEST	Mechanical
ORIGIN	Luján de Cuyo
FERMENTATION	Large stainless steel tanks.
MACERATIONS	7 to 10 days
AGEING	Stainless steel tanks

Competitive Set:



Alamos



Trivento



Trapiche



Diseño



Colores
del Sol



Altos del
Plata





The winery's cornerstone brand. An Argentine icon, symbol of quality and origin, always contemporary.

KEY MESSAGES:

- The best expression of Malbec from Argentina.
- Grapes from both Luján de Cuyo and Uco Valley.
- Different harvest dates through Dyostem, looking for fresh and vibrant fruit with textured acidity, as well as volume and structure.
- Aging of 8 months in French oak.

HARVEST	Mechanical & Manual.
ORIGIN	Luján de Cuyo & Uco Valley.
FERMENTATION	Stainless Steel tanks with pump over.
MACERATIONS	10 to 15 days.
AGEING	In tanks with 8 months in French oak. Different use.
CLOSURE	Screwcap.

Competitive Set:



Don Miguel Gascón



Antigal Winery



Doña Paula



Piattelli Vineyards



Norton

Accolades:

2021: 92 pts JS, 90 pts TA, 90 pts and Best Buy Wine Enthusiast.

2022: 90 pts JS, 90 pts TA, 90 pts WA, 90 pts VN

2023: 91 pts JA, 91 pts TA





DON NICANOR

Embodies the winery's journey of exploration and evolution, while honoring its founder.

KEY MESSAGES:

- Authentic wines that showcase the diverse terroirs of Uco Valley (1000-1400 m.a.s.l.), and capture the true potential of this region.
- Origin meets expert craftsmanship.
- Wines with extraordinary varietal expression, freshness, and vibrancy.
- Consistently highly rated (+92 pts.)

HARVEST	Manual
ORIGIN	Uco Valley.
FERMENTATION	Stainless Steel tanks with gentle punch down with peristaltic pumps. Concrete vessels with punch down.
MACERATIONS	10 to 15 days.
AGEING	In tanks with French new oak for 12 months.
CLOSURE	Cork.

Competitive Set:



Felino



Trivento



Salentein



Alamos
Selección



Catena



Terrazas
de Los Andes

Accolades:

2021: 91 pts JS, 91 pts TA
91 pts WA, 90 pts VN

2022: 92 pts JS, 91 pts TA,
91 pts Vinous





A genuine expression of a place: our Single Vineyard made from century old-vines from Villa Blanca Estate, Vistalba, Luján de Cuyo.

KEY MESSAGES:

- IDENTITY | SELECT WINE
The most elegant and faithful expression of Malbec from our founding vineyard in Luján de Cuyo.
- OUTSTANDING VINEYARDS
Selected from our historic estate vineyard planted in 1900. Masal Selection. Low yield per hectar.
- OUTSTANDING VINEYARDS
Limited production, pre-order sales.

HARVEST	Manual
ORIGIN	Vistalba, Luján de Cuyo.
FERMENTATION	Concrete tanks of small capacity with gently punch down with peristaltic pumps.
MACERATIONS	20 to 30 days.
AGEING	18 to 24 months of ageing in french oak of 225 to 500 lts., 30 to 40 % first use.
CLOSURE	Cork.

Accolades:

2021: 93 pts JS, 94 pts TA





Easy approachable style.



The purest expression of Malbec from Mendoza terroir.



Best vineyards selection. Top quality Malbec.



A genuine expression of a place. Century old-vines Malbec.

RECAP ON KEY FACTS OF NIETO SENETINER

- True Icon of Argentine Wines: +130 years with an exceptional portfolio.
- Privileged terroirs: Luján de Cuyo & Uco Valley.
- Constant evolution in vineyards and winemaking techniques.



WINEMAKING MAP

	CAMILA	NIETO SENETINER	DON NICANOR	DON NICANOR BARREL SELECT	NIETO SENETINER VILLA BLANCA ESTATE
HARVEST	Mechanical	Mechanical & Manual	Manual	Manual	Manual
ORIGIN	Luján de Cuyo	Luján de Cuyo & Uco Valley	Uco Valley Low yield vineyards.	Los Chacayes, Tunuyán, Uco Valley. Low yield vineyards.	Vistalba, Luján de Cuyo
FERMENTATION	Large stainless steel tanks.	Stainless steel tanks with punch down.	Stainless steel tanks with gentle punch down with peristaltic pumps. Concrete vessels with punch down.	Small stainless steel tanks with manual punch down and concrete vessel	Concrete tanks of small capacity with gently punch down with peristaltic pumps.
MACERATIONS	7 to 10 days	10 to 15 days	15 to 20 days	15 to 20 days	20 to 30 days
AGEING	Stainless Steel tanks.	In tanks with 8 months in French oak. Different use.	In tanks with French new oak for 12 months.	12 months of aging in French oak, 10 to 15% new.	18 to 24 months of aging in French oak of 225 to 500 lts., 30 to 40 % new.
CLOSURE	Screwcap	Screwcap	Cork	Cork	Cork



