

Mi Terruño Uvas

Mendoza, Argentina

Mi Terruño translates directly as my terroir, but the Baigorria family thinks of it as “wines from my land”. The company was born out of the family’s 30 years of winemaking passion and experience, and through Mi Terruño they are fulfilling their vision to create terroir-driven wines.

Guided by the creative direction of female winemaker Maria Eugenia Baigorria and her brother Gabriel Baigorria, Mi Terruño prides itself on its distinctive wines that reflect the hard work and sophistication of the family standing behind them. Committed to producing the highest quality wines, the Baigorria family combines traditional winemaking methods with modern technology in their historical winery.

Torrontés 2010



Tasting notes - This Torrontés is floral and crisp, with balanced acidity, and is a great pairing for spicy food or seafood dishes. Try it with tapatio-spiced fajitas, a hot Thai curry, or chicken tandoori – the wine will soothe your palate while encouraging flavors from the food. It’s also a great match with oysters on the half shell! This friendly white wine welcomes you with aromas of fresh white flowers, mango, and sliced green apple. Crisp and balanced acidity supports refreshing flavors of lemon and hibiscus on the palate, leaving you with a clean and slightly zippy finish.

Chardonnay 2010

Tasting Notes - This unoaked Chardonnay is crisp with racy acidity, making it a great companion for dishes like a shrimp risotto, crab cakes with a garlic aioli, or grilled zucchini. Also try it with a veggie omelet or a made-to-order guacamole! This refreshing Chardonnay greets you with aromas of Fuji apple, tropical pineapple, and light floral notes. Flavors of cantaloupe and apricot envelop notes of refreshing watermelon and grapefruit, with racy acidity on a bright and cleansing finish. Unoaked.



Malbec 2011



Tasting Notes - This easy-going Malbec presents aromas of juicy berries, violet, and subtle touches of earth and spice. Rich and fleshy, flavors of blackberry jam and fresh figs are interlaced with notes of mocha and cinnamon, leading to a deep and concentrated finish. Since this Malbec is easy-going and enjoyable, try it with your favorite meat-based dishes: it’s great with a prosciutto and mushroom pizza, or a classic pot roast. It’s also a great match for beef chimichangas or a marinated flank steak with polenta!

Cabernet Sauvignon 2011

Tasting Notes - This delicious Cabernet offers aromas of currants and berries. Round and rich flavors of wild berry clove and cinnamon are nicely integrated with notes of vanilla, leading to a deep and concentrated finish. Try it with your favorite meat-based dishes: it’s great with a prosciutto and mushroom pizza, or a classic pot roast. It’s also a great match for beef chimichangas or a marinated flank steak with polenta!

