



## Bodega Atamisque won the New World Producer of the Year at the Sommelier Wine Awards, in UK!

"A new name to this competition, Atamisque, from Mendoza exploded onto the scene, with a truly impressive range of Argentinian reds: a Bordeaux blend, a Malbec (natch) and a terrific, Food-Match winning Cabernet Franc. Three entries-three Gold Medals. Job done!" *Chris Losh - Imbibe Magazine Editor*



"What a popular wine – and with good reason. Picking up the Pizza Food Match Trophy is no mean feat, but that wasn't the only tip. Think game, confit duck or duck and cherry, lamb! As with the other judges, what impressed Frédéric Jean-Yves Billet of Luton Hoo Hotel Golf & Spa was this wine's complexity: 'Deep red colour, blackberry jammy character and concentrated.' 'Violet and heather notes, with a spicy, hot palate and nice lengthy finish,' added Louise Gordon of Lime Wood Hotel."

"Much complexity alongside elegance took Atamisque up the Golden path. 'Ripe, fleshy and unctuous with elegant tannins,' began team leader Olivier Marie, continuing: 'Sweet fruit style with roasted coffee aromas, spice and some meaty animal notes.' 'Dark, rich morello cherry fruit with cranberry acidity. Good balance and concentration, with violet notes on a crisp finish,' added Claire Love of Loves Restaurant."

Another Gold for Atamisque, this time for its food-friendly yet fragrant Malbec. Kicking off with plums and vanilla on the nose, team leader Laura Rhys MS noted: 'Savoury and meaty with dark fruits, a slightly stewed style but not jammy.' Guillaume Kaczmar of L'Ortolan added: 'Powerful, with lovely grip on the palate, and a long, enjoyable finish with a touch of bitterness.'