

VENI, VIDI, VICI

VICI

This is the story of Don Guzman, who left home in search of new opportunities and stumbled upon a picturesque vineyard in a faraway land. Fascinated by viticulture, he dedicated himself to crafting an exceptional wine that would capture the essence of his journey and his perseverance. Thus, VICI was born, a wine brand that celebrates the spirit of conquest and achievement, inspired by Julius Caesar's words, "Veni, Vidi, Vici" (I came, I saw, I conquered). VICI not only represents the art of winemaking but also a testament to resilience and the triumph of the human spirit.



\$12.55 USD PER BOTTLE

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MENDOZA, ARGENTINA

VENI, VIDI, VICI

VICI

MALBEC RESERVA

100% Malbec

LOCATION OF THE VINEYARDS

Vista Flores, Uco Valley. Mendoza, Argentina

HEIGHT

1000 m.s.n.m.

FLOOR

Sandy loam soil of alluvial origin, with gravel in the subsoil and calcareous sediments.

WINEMAKING

Cold maceration is carried out at 7°C for 5 days. Alcoholic fermentation then takes place at a controlled temperature in stainless steel tanks. Malolactic fermentation is performed in French oak barrels.

BREEDING

80% of the wine is aged for 12 months in 225-liter, second- and third-use French oak barrels. It then rests in the bottle for 6 months.

TASTING NOTES

Deep purple-red. Its aroma evokes notes of red and black fruits, as well as spices. On the palate, it is fruity and complex, with rounded tannins. Its finish is persistent. It is an elegant and complex wine.

TEMPERATURE

It is recommended to serve between 14°-16°C

Technical Data:

- Alcohol: 13.9% v/v
- Sugar: 2.0 g/l
- Total Acidity: 5.8 g/l
- pH: 3.6
- Serving Temperature: 16-18°C



The values of the technical sheets may vary depending on the vintage that makes up each product.

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VICI

CABERNET FRANC RESERVA

100% Cabernet Franc



LOCATION OF THE VINEYARDS

Vista Flores, Uco Valley, Mendoza, Argentina

HEIGHT

1000 m.s.n.m.

FLOOR

Sandy loam soil of alluvial origin, with gravel in subsoil and calcareous sediments.

WINEMAKING

A cold maceration is carried out at 7°C for 5 days. Alcoholic fermentation then takes place at a controlled temperature in stainless steel tanks. Malolactic fermentation is carried out in French oak barrels.

BREEDING

80% of the wine is aged for 12 months in 225-liter, second- and third-use French oak barrels. It then rests in the bottle for 6 months.

TASTING NOTES

Deep in color with bright, purple hues. It displays great varietal typicity and spice notes. This wine has an expressive mid-palate, excellent balance, and complexity derived from aging. It is profound and elegant, with a lingering finish.

TEMPERATURE

It is recommended to serve between 14°-16°C

Technical Data:

- Alcohol: 13.9% v/v
- Sugar: 2.0 g/l
- Total Acidity: 5.8 g/l
- pH: 3.6
- Serving Temperature: 16–18°C

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VICI

RED BLEND RESERVA

39% Malbec – 50% Merlot – 8% Syrah – 3% Cabernet Franc



LOCATION OF THE VINEYARDS

Vista Flores, Uco Valley. Mendoza, Argentina

HEIGHT

1000 m.s.n.m.

FLOOR

Sandy loam soil of alluvial origin, with gravel in the subsoil and calcareous sediments.

WINEMAKING

Cold maceration is carried out at 7°C for 5 days. Alcoholic fermentation then takes place at a controlled temperature in stainless steel tanks. Malolactic fermentation is performed in French oak barrels.

BREEDING

100% of the wine spends 12 months in 225-liter French oak barrels (second and third use). It then rests for 6 months in the bottle.

TASTING NOTES

Deep, intense, purplish-red in color. Its nose is complex, with notes of red and black fruits, and hints of bell pepper. On the palate, it presents round and balanced tannins. It is an elegant and persistent wine.

TEMPERATURE

It is recommended to serve between 14°-16°C

Technical Data:

- Alcohol: 13.9% v/v
- Sugar: 2.0 g/l
- Total Acidity: 5.8 g/l
- pH: 3.6
- Serving Temperature: 16–18°C

The values of the technical sheets may vary depending on the vintage that makes up each product.

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VICI

CHARDONNAY RESERVA

100% Chardonnay



LOCATION OF THE VINEYARDS

Mendoza, Argentina

HEIGHT

1000 m.s.n.m.

FLOOR

Sandy loam with some mica, very dry and permeable.

WINEMAKING

The grapes are gently pressed in a pneumatic press, and the must is extracted for fermentation in stainless steel tanks. Vinification takes place between 14-17°C, preserving the freshness and varietal character. The wine rests for 6 months on its lees in stainless steel tanks.

TASTING NOTES

Bright, clear, greenish-yellow in color. On the nose it is floral, with typical notes of the variety (white peach, pineapple), achieving a good balance on the palate thanks to its freshness and acidity.

TEMPERATURE

It is recommended to serve between 5°-10°C

Technical Data:

- Alcohol: 13.9% v/v
- Sugar: 2.0 g/l
- Total Acidity: 5.8 g/l
- pH: 3.6
- Serving Temperature: 16-18°C

The values of the technical sheets may vary depending on the vintage that makes up each product.

MENDOZA, ARGENTINA