



PELLERITI PRIORE

T I M E L E S S   S E L E C T I O N S

TWO PEOPLE, ONE PHILOSOPHY.

## PHILOSOPHY

**PELLERITI PRIORE**, a portfolio of wines diverse in their geographical representation and exceptional in quality, under one philosophy, one team, one brand, driven by the shared vision of Marcelo Pelleriti and Miguel Priore.

Pelleriti Priore represents our covenant to producing only the highest expression of the terroir.

Our aspiration is ambitious: to create Mendoza's definitive Grand Crus sourced from select vineyards in Valle de Uco and Luján de Cuyo. From our Malbec to Cabernet Franc and blends, each bottle reflects the quintessence of Mendoza's terroirs.

With extensive experience, we identify unique parcels with the potential to define Mendoza's 'Grand Crus.' These century-old vineyards serve as the cornerstone of Pelleriti Priore wines, capturing the diversity of Mendoza's finest terroirs. Our meticulous parcel selection reflects our dedication to excellence.

Along the way, we have learned how to select the plots of land with the potential to produce the greatest wines. This isn't something achieved overnight. It takes years of experience in cultivating and crafting wines to refine your intuition and perception of a terroir's potential. Eventually, you gain the vision to translate the current terroir into the wine it has the potential to produce.

## STORY

MARCELO PELLERITI & MIGUEL PRIORE are at the forefront of the wine world, infusing the industry with their distinctive expertise and a unified vision for the future. In 2009, they forged a partnership harmonizing enology with business acumen with their first venture, “Marcelo Pelleriti Wines”, producing their first three barrels (900 bottles) of high-end wines. Celebrating the artistry of winemaking, they purchased grapes from small producers, conducted vinification processes in an external winery, and finalized their vintages; labeling, branding, cellaring, and developing strategic distribution channels for their wines.

With its inception in 2023, PELLERITI PRIORE wine reflects a distinct style - a signature blend of quality and character that stands the test of time. Looking ahead, they embrace an ambitious objective: to craft the Grand Cru of the New World with a devout respect for its unique terroir and biodiversity.

Together, they have cultivated a community that reflects their shared entrepreneurial spirit by nurturing a collective rich in expertise, steadfastness, camaraderie, and integrity. Marcelo and Miguel's new venture aims to inscribe Argentina's rich viticultural narrative into the broader context of global wine history.



*“Finding Miguel along the way opened a world full of certainties for me, allowing me to create freely, to rest my mind. Only with that peace can one create and understand that personal and professional evolution goes hand in hand with the evolution of the market, with the evolution of cult wines.”*

At the heart of their operation is a team of highly skilled wine experts with over 250 years of combined experience in the nuanced art of wine crafting across 40 global markets. The company's commitment to innovation, quality, and excellence are values that have been fundamental to its continued growth and success. Marcelo and Miguel's ambition is grand yet clear: to produce extraordinary wines that leave an indelible mark on the palates of wine lovers and enthusiasts but also magnify the prestige of Argentina's wine heritage worldwide.



*“Over the years, I have dedicated myself to the in-depth study and exploration of Mendoza's distinct terroirs and the rich array of extraordinary wines they can yield. When Marcelo came forward with the idea for our collaboration, his certainty was infectious, and together, we embraced the chance to unite our dreams. My foremost ambition has been crafting iconic wines with a timeless appeal that allows us to transcend generations in global markets.”*

## ABOUT MARCELO PELLERITI

Marcelo Pelleriti, at 54, masterfully blends the artistry of enology with the understanding of entrepreneurship in the wine industry. Born and raised in Mendoza, Argentina, Marcelo Pelleriti is a vintner of global repute, seamlessly weaving the old-world charm of French winemaking with the new-world bold flavors of Argentine viticulture.

Renowned for his masterful creation of high-quality wines, especially Malbec, his acclaim reached new heights as the first Argentine winemaker to earn the prestigious 100-point score from renowned critic Robert Parker in 2010 for his exquisite French wine creation, Château La Violette in Pomerol.

"I remember every harvest in both hemispheres, walking through the great chateaux with Michel, like Ausone, my favorite wine, or Figeac, or tasting each vintage of Pétrus. Understanding what the texture and aging of cult wines means. That experience doesn't exist in any book; it led me to cultivate a privileged palate."

Pelleriti has always maintained a deep connection to the land. He fondly recalls the formative days of his youth spent on a farm, where he and his grandfather would crush grapes to create homemade (patero) wine. These humble beginnings have profoundly shaped his career, reminding him of the essence of winemaking.

Embarking on his first enterprise at 19, he cultivated certified onion seeds, established an indoor plant growth operation system, and created residential landscaping designs endorsed by Argentina's state-run research agency INTA (National Agricultural Technology Institute). Pelleriti's academic achievements include a Bachelor's degree in Oenology and Horticulture and a Master's in Management, a foundation he has enriched through hands-on experience in the vineyard coupled with his adeptness in the nuanced craft of winemaking. Amidst the revered vineyards of Bordeaux, France, Marcelo honed his expertise in viticulture, spending twenty-two harvests in the region's most illustrious Châteaux.

Pelleriti's initial professional achievements began at Grupo Bemberg (1994-2001), where he was an integral part of the Quality Control division of Eco De Los Andes Spring Mineral Water. He then oversaw the implementation of quality standards in collaboration with international organizations, eventually moving into the production sector. During his tenure in quality management,

he established and led a mineral water-tasting panel. His leadership in this role involved training the team to identify potential flavor irregularities through rigorous quality checks, thereby maintaining the high standard of the product.

It was in 1994 that Marcelo ventured into the wine business, crafting his narrative not just as a winemaker but also as an entrepreneur. His venture into winery ownership began with the inception of Bodega Matices de Abril, starting modestly with a mere 1,000 bottle production and swiftly scaling up to 20,000, marking the beginning of an enological legacy.

Mentored by the celebrated Michel Rolland, Bordeaux oenologist, and Clos de los Siete founder, Marcelo's signature style is etched in both hemispheres. Marcelo recounts his experience through the vineyards of France, where he spent twenty-two harvests, tasting and learning, an education he describes as beyond imagination. His philosophy is one of patience, understanding, and resilience, qualities that have made him a leader in his field and an inspiration to those around him.

Pelleriti showcases his mastery through a diverse portfolio featuring Malbec, Cabernet Franc, and red blends. The wines are renowned for blending time-honored methods with his signature 'micro-vinification' techniques, creating wines that resonate with tradition and modernity and are crafted to mature beautifully over time.

Pelleriti takes pride in being a winemaker who understands what a commercial wine and a cult wine entail, resulting in wines of outstanding texture and aroma that genuinely reflect their origin. His innovative and adept winemaking techniques have significantly elevated the stature of Argentine wines, showcasing the rich potential of Mendoza, Argentina, as a South American wine haven.

Marcelo Pelleriti, a genuine lover of life, is uncompromising in his values, cherishing his freedom, peace, health, and family. He also harbors a passion for music, considering it his alternate calling and soulful complement to his winemaking artistry. He finds solace in his collection of guitars, and his music studio serves as a source of joy, which enriches his creative process in viticulture.

## ABOUT MIGUEL PRIORE

Miguel Priore, a native of Mendoza, Argentina, who now divides his time between Miami and Mendoza, is a seasoned executive with over 25 years of experience in wine, business, and entrepreneurship. Miguel stands as a testament to resilience and entrepreneurial spirit. Priore emerged from Argentina's economic turmoil with a business acumen transcending borders. The economic downturn in Argentina from 1998 to 2001 was a pivotal chapter in his life, compelling him to enter the workforce at the age of 21.

His initial introduction to the wine industry took place in 2004 when his curiosity prompted him to enroll in a wine course at the National Institute of Viticulture to deepen his understanding of the iconic beverage of his region. At that time, he had no inkling that this simple interest would lead him along such a fascinating path. Four years later, he had the privilege of meeting his current partner, Marcelo Pelleriti. This encounter occurred during his employment at a French-owned winery where Marcelo served as Winemaking Director. Their meeting marked the inception of a collaboration that would alter the course of their lives. A year thereafter, they decided to venture together into this dynamic industry, giving rise to their own project now recognized as PELLERITI PRIORE. Since then, they have tirelessly worked to produce wines of exceptional quality and share their passion for the art of viticulture with the world. Miguel played a crucial role in transforming the venture into one of the leading wine producers in Mendoza.

Priore holds a Bachelor of Business Administration, multiple MBAs, a specialization in Wine Marketing, and multiple Advanced Wine certifications. His academic achievements complement his practical experience and contribute to his strategic approach in the wine industry. Miguel's reputation for excellence is anchored in his profound kinship with the earth, which informs his vintner's philosophy. His intellectual rigor and comprehensive knowledge are deeply embedded in the intricate process of winemaking and vineyard cultivation.

In the formative years of his enterprise, Miguel single-handedly managed all aspects of the business, carrying the office in an orange backpack. His commitment and leadership were vital to the company's growth. Over the past 15 years, he successfully built a highly experienced senior team, contributing to the company's recognition for excellence and innovation in the wine industry.

"In the early days of our venture, the team was lean, but our ambitions were boundless. I hired an accounting student whose fresh perspective became instrumental in the intricate dance of our daily operations. Our workspace was modest — our first desk was simply the box from our inaugural multifunctional printer, a symbol of our scrappy beginnings and the innovative mindset that propelled our growth."

Under Miguel's astute leadership, the company's global expansion saw a remarkable export increase from 9,000 to 600,000 bottles annually between 2013 and 2023. In Argentina, his strategic approach to commercial development resulted in substantial growth from the first sale of 60 bottles in 2011 to 50,000 bottles per year throughout the country.

As a dedicated ambassador for Argentine wine, Miguel's commitment extends beyond business operations as he conducts exhaustive research to better understand the potential of the various terroirs of Mendoza and the rich spectrum of exceptional wines they can produce. His travels led him to study the success factors of iconic producers in emblematic places of the Old and New World.

Miguel Priore stands as a dynamic and influential figure in the wine business industry; his eye for distinction, discerning palate, and dedication to ingenuity have not only shaped the success of PELLERITI PRIORE but have also positioned him as a respected leader in the global wine industry: a true strategist and visionary, his passion and devotion to viticulture distinguish him uniquely in the field. Described as a prolific ideas generator and a leader who builds wonders, Miguel's commitment to innovation and enological excellence remains unwavering.

## FLAGSHIP WINES



SIGNATURE  
MALBEC

SIGNATURE  
CABERNET FRANC

SELECTED PARCEL  
MALBEC

*The flagship of our winemaking expertise, carefully crafted to showcase a unique style and represent our commitment to excellence.*

## CULT WINES



HOSTAGE  
MALBEC

HERITAGE  
MALBEC

BLEND OF TERROIR

GRAND CUVEE

*Meticulously crafted treasures with limited production, exceptional blend of quality and character that stands the test of time.*

## MAP







## SIGNATURE MALBEC

Our Malbec epitomizes Argentina's winemaking expertise, style-driven to perfection.

Magic happens in the winery, where Marcelo merges a selection of vessels and barrels into a symphony of flavors that captures the very essence of Mendoza. Each bottle of our Signature Malbec is a chapter, a testimony to the richness of the land and Marcelo's unparalleled talent.

### TECHNICAL INFORMATION

**Varietal** 100% Malbec

**Vinification** 10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pidgeage. Malolactic fermentation in barrels.

**Aging** 80% of the wine spends 12 months in French oak barrels (2nd and 3rd use), 6-month bottle storage.

**Winegrowers** Marcelo Pelleriti & Miguel Priore

**Suggested Retail Price** \$28

**Production** 10.000 cases (9L)

Our commitment to quality guarantees an elegant expression of the varietal with remarkable finesse, velvety texture and rich flavors of dark fruit, leaving a lasting impression that captivates all senses.

### UNIQUE SELLING POINTS



**FLAGSHIP VARIETY**

An Argentine icon, Signature Malbec is our flag to the world.



**ALTITUDE ELEVATION**

Complex, with soft tannins and great aging potential.



**VERSATILITY IN PAIRING**

Medium body & Balanced acidity.



**TIME-HONORED TRADITION**

Marcelo crafted his first bottles of Malbec in 1994.

*Marcelo Pelleriti*



95  
POINTS

## SIGNATURE CABERNET FRANC

Our Cabernet Franc embraces tradition with a modern twist, style-driven to enchant the palate. Drawing inspiration from Pomerol, it embodies finesse and sophistication. Through careful selection of vessels and barrels, a specific style is achieved, resulting in delicate aromas, supple textures, and a lingering finish that speak to its artisanal craftsmanship.

Each bottle of Signature Cabernet Franc is a chapter, a testimony to the richness of Mendoza and Marcelo's unparalleled talent.

### TECHNICAL INFORMATION

**Varietal** 100% Cabernet Franc

**Vinification** 10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.

**Aging** 80% of the wine spends 12 months in French oak barrels (2nd and 3rd use), 6-month bottle storage.

**Winegrowers** Marcelo Pelleriti & Miguel Priore

**Suggested Retail Price** \$28

**Production** 10.000 cases (9L)

### UNIQUE SELLING POINTS



**CRAFTSMANSHIP EXCELLENCE**

A seasoned winemaker with two decades of experience in Pomerol.



**MARKET OPPORTUNITY** As a single varietal, Cabernet Franc isn't associated with any particular wine region of the world.



**UNIQUE FLAVOR PROFILE**

A distinctive choice for wine enthusiasts.

**FRESH:** red plums - redcurrants

**HERBAL:** green pepper - mint

**SPICY:** pepper - paprika

*Marcelo Pelleriti*



## SELECTED PARCEL

A singular, terroir-driven expression sourced from select parcels nestled in La Consulta. La Consulta stands as a living legacy of ancient Malbec vineyards, where old vines gave our Malbec Argentino a distinct identity, characterized by violet flowers, juicy fruits, and above all, that luscious and sweet tannins that have gained global acclaim.

The name pays tribute to the year when Malbec was originally imported from France to Argentina by Michel Pouget. Our aim is to safeguard the essence of "Old Malbecs," which sets it apart from the more contemporary variations.

## TECHNICAL INFORMATION

**Varietal** 100% Malbec

**Vinification** 10 day Cold Maceration. Stainless steel fermentation. Malolactic fermentation in barrels.

**Aging** 12 months in 2nd use French oak barrels  
12 months in bottle

**Winegrowers** Marcelo Pelleriti & Miguel Priore

**Suggested Retail Price** \$30

**Production** 10.000 cases (9L)

### MALBEC DESCRIPTION

Elegant, soft and sweet tannins.  
Red and black fruit flavors.



## TERROIR FACTS

**Region:** La Consulta, San Carlos, Valle de Uco, Mendoza

**Altitude:** 1.000 masl (3300 ft.)

**Soil:** A mix of sand loam and rocky bottom. Top soil depth 1.2m (3.9 ft)

**Thermal Amplitude:** 14°C (57.2°F)

**Irrigation:** Pure snowmelt from the Andes.



1853  
Old Vine Estate



## ALTAMIRA SINGLE VINEYARD

A unique single vineyard that genuinely expresses Paraje Altamira's utopian terroir.

Spanning eleven acres with soil thriving for seventy years affirmed our purpose: to produce a Malbec that is a genuine expression of Paraje Altamira.

On a quest to craft wines with soul, character, and a venerable past, we were captivated by the utopian terroir of the Paraje Altamira, Mendoza region, which held us Hostage with its enchanting high-altitudes, cool nights, sun-drenched mornings, and unique mineral-rich limestone soils contributed by the Tupungato volcano.

Paraje Altamira is a beacon in the viticultural world, forging wines of exceptional caliber and bold personality. Our Hostage's silky tannins and seductive mineral character are the fruit of an unwavering dedication to capturing the essence of our land.

### TECHNICAL INFORMATION

**Varietal** 100% Malbec

**Vinification** 10 day cold maceration at 8°C max. 90% Stainless steel fermentation, 10% fermentation in barrel (microvinification). Malolactic fermentation in barrels.

**Aging** 12 month in 2dn use French oak barrels.

**Winegrowers** Marcelo Pelleriti & Miguel Priore

**Manufacturer's Suggested Retail Price** \$70

**Production** 1.650 cases (9L)

**Yields** 3900 kg per hectare (3481 lbs/ acre)

### MALBEC DESCRIPTION

Intense violet color. Fresh fruit and mineral notes. Round tannins, soft mouthfeel.



### TERROIR FACTS

**Region:** Altamira, San Carlos, Valle de Uco, Mendoza.

**Planted:** 70+ years ago.

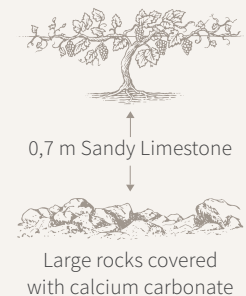
**Altitude:** 1.100 masl (3600 ft.)

**Size:** 4.5 hectares (11 acres)

**Soil:** shallow loamy-sandy soil. Gravel covered with calcium carbonate on the surface and bottom. Optimal drainage. Top soil depth 0.7m (2.3 ft.)

**Thermal Amplitude:** 14°C (57.2°F).

**Irrigation:** pure snowmelt from the Andes.



# HOSTAGE



## HERITAGE

Each glass holds over a century of history, echoing the resilience of Malbec's original French ancestry brought in 1853.

Our single vineyard from La Consulta is a cherished heirloom of Malbec's original French ancestry, with roots that trace back to 1853. It stood resilient while its European counterparts succumbed to the devastating phylloxera epidemic. Over the decades, while many vineyards turned to genetic modifications to bolster yield and resilience, the 1853 Old Vine Estate remained a beacon for Malbecs genetic heritage.

Twenty five-acre vineyard established in 1910 by the Bianchetti family, who emigrated from Italy, the vineyard stands as a living archive of the Malbec varietal, originally imported from France to Argentina by Michel Pouget in 1853. Through "layering," a time-honored viticulture technique, the vines' ancestral DNA has been meticulously conserved.

## TECHNICAL INFORMATION

**Varietal** 100% Malbec

**Vinification** Micro-winemaking method in 225 liters French Oak barrels. 15 Days cold maceration. Barrel rotation and hand paigeage.

**Aging** 18 months in French oak (10% new)

**Winegrowers** Marcelo Pelleriti & Miguel Priore

**Suggested Retail Price** \$70

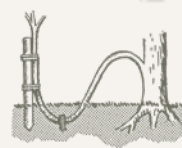
**Production** 2.000 cases (9L)

**Yield:** 2 plants = 1 bottle  
3700 kg per hectare (3302 lbs/ acre)



### MALBEC DESCRIPTION

Full bodied, juicy dark fruit and flavorful finish. Walnut and cedar notes.



Layering Technique  
"Mugrones"



## TERROIR FACTS

**Region:** La Consulta, San Carlos, Valle de Uco, Mendoza.

**Planted:** 1910

**Altitude:** 1.000 masl (3300 ft.)

**Size:** 10 hectares (25 acres)

**Soil:** Poor soils, mix of sand loam and rocky bottom. Top soil depth 1.2m (3.9 ft.)

**Thermal Amplitude:** 14° C (57.2°F)

**Irrigation:** Pure snowmelt from the Andes.



1853  
Old Vine Estate





96  
POINTS

## BLEND OF TERROIR

A true expression of Mendoza's diverse regions and varieties, combined together with incredible mastery, resulting in an exceptionally complex and layered wine.

The challenge behind our Blend of Terroir is to interpret nature and bring out the best possible wine. The goal is to create a one-of-a-kind masterpiece that captures the best the land has to offer, showcasing the diversity and complexity of Mendoza's wine regions and varieties.

### TECHNICAL INFORMATION

**Varietal** 50% Malbec from La Consulta, 20% Cofermented Cabernet Franc and Malbec from Altamira, 20% Malbec from Agrelo, 10% Malbec from Altamira.

**Vinification** Micro-winemaking method in 225 liter French oak barrels. 10-15 days, 8°C cold maceration. Barrel rotation and hand pidgeage.

**Aging** 18 months in French Oak (10% new)

**Winegrowers** Marcelo Pelleriti & Miguel Priore

**Suggested Retail Price** \$70

**Production** 1.000 cases (9L)

The Blend of Terroir is Marcelo's canvas, where his talent shines through. With the ability to taste over a hundred different samples, he creates a blend in his mind, recalling components that will adjust perfectly. This blend is a true demonstration of his skill, revealing layers of complexity that celebrate the unique character of each terroir.

### 2019 BLENDING NOTES

A selection of plots within La Consulta, Altamira and Agrelo, each one imparting a distinct essence to the final composition:

- 50% Microvinified Malbec - Plot La Consulta: Floral notes and subtle Earthiness.
- 20% Cofermented Cabernet Franc & Malbec - Plot Altamira: Freshness and Texture.
- 20% Malbec - Plot Agrelo: Red Fruit and Dark Fruit.
- 10% Malbec - Plot Altamira: Mineral character.

*Marcelo Pelleriti*



97  
POINTS

## GRAND CUVEE

A timeless masterpiece meticulously crafted through rigorous selection at every stage of its development. Each component, singularly attractive and endowed with lavish attributes, represents the epitome of Argentine winemaking's evolution. This wine is the culmination of unparalleled expertise, unwavering commitment, and profound passion, promising an exceptional journey through Argentine terroir and tradition.

Carefully chosen from the finest vineyard plots and micro-vinification barrels of the vintage, destined to create a timeless masterpiece. Meticulously crafted to be enjoyed in the present and to mature gracefully over the coming decades.

### TECHNICAL INFORMATION

**Varietal** 40% Malbec from La Consulta, 30% Co fermented Cabernet Franc and Malbec from Altamira, 20% Malbec from Agrelo, and 10% Malbec from Altamira.

**Vinification** Each bunch is destemmed by hand and then placed into 225 liter French Oak barrels. This is followed by cold maceration at 8°C for 20 days to gently obtain more aromatic components. Barrel rotation and pidgeage are carried by hand on a daily basis.

**Aging** 24 months in French oak barrels. 3 year bottle storage.

**Winegrowers** Marcelo Pelleriti & Miguel Priore

**Suggested Retail Price** \$130

**Production** 500 cases (9L)

In our early days, the notion of creating a wine capable of aging for decades was merely an aspiration. Grand Cuvee stands as proof that, with expertise, commitment and passion dreams can indeed come true in the form of exceptional, age-worthy wines.

Grand Cuvee embodies excellence and unparalleled quality and showcases the evolution of Argentine winemaking, inviting to experience the journey through each carefully crafted bottle.



#### 2019 TOP TWENTY BARRELS

The Top Twenty Barrels selection for 2019 features a carefully curated blend of 40% Malbec from La Consulta Old Vineyard, 30% co fermented Cabernet Franc and Malbec from Altamira, 20% Malbec from Alto Agrelo, and 10% Malbec from Altamira Old Vineyard. Each year, Marcelo and Miguel meticulously select the vineyard plots and plants based on their potential to capture the finest expressions of Mendoza's terroir, resulting in wines that can be enjoyed today and for the next 20 years.



#### MICRO-VINIFICATION TECHNIQUE

To achieve wines with a lot of complexity. Balanced oak, emphasizing the varietal's typicity and, above all, our unique style.



#### AGING POTENTIAL

Crafted to be savored in the present and to mature beautifully over the next 15 to 30 years.

*Marcelo Pelleriti*

## A PATH MARKED BY EXCEPTIONAL RECOGNITION

MARCELO PELLERITI SIGNATURE MALBEC	2022 95 JS	2021 95 JS	2020 94 JS	2020 93 TA	2019 94 JS	2019 93 TA	2018 95 JS				
MARCELO PELLERITI SIGNATURE CABERNET FRANC	2022 93 JS	2021 94 JS	2020 94 JS	2019 95 JS	2018 95 JS	2017 95 JS					
1853 OLD VINE ESTATE SELECTED PARCEL	2021 95 JS	2021 93 TA	2020 GOLD BWT	2019 95 JS	2019 GOLD AWT	2019 GOLD BWT	2017 94 DS	2017 GOLD BWT	2016 94 JS	2015 94 JS	
HOSTAGE ALTAMIRA	2021 96 JS	2021 94 TA	2020 93 JS	2020 GOLD BWT	2019 95 DE	2019 93 JS	2019 GOLD BWT				
1853 OLD VINE ESTATE HERITAGE	2019 96 JS	2019 94 TA	2018 93 JS	2018 GOLD BWT	2018 GOLD AWT	2017 94 JS	2017 GOLD BWT	2017 GOLD AWT	2016 GOLD BWT	2012 DOUBLE GOLD WSWA	
MARCELO PELLERITI BLEND OF TERROIR	2019 96 JS	2019 94 TA	2018 95 JS	2017 95 JS	2016 94 JS	2016 93 WE	2015 95 JS	2014 94 JS	2013 93 RP		
MARCELO PELLERITI GRAND CUVÉE	2019 97 JS	2019 95 TA	2015 96 JS	2012 93 JS	2011 94 RP	2011 93 JS					

AWT . Asia Wine Trophy - BWT . Berliner Wine Trophy - DE . Decanter - DS . Descorchados - JS . James Suckling - RP . Robert Parker - TA . Tim Atkin  
VN . Vinous - WE . Wine Enthusiast - WSWA . Wine & Spirits Wholesalers of America



JAMESSUCKLING.COM

*Robert Parker*  
WINE ADVOCATE

**Tim Atkin**<sup>MW</sup>

Decanter

WINEENTHUSIAST

**Descor**  
**ChadOS**





# CONSCIOUS VINICULTURE

A Commitment to Sustainable Practices and Community Enrichment



## ORGANIC PRACTICES

Reduce pesticides and fertilizers.  
Use of native cover crops.



## VINEYARD BIODIVERSITY & CLIMATE RESILIENCE

Preserve plants, animals and insects.  
Ungrafted Old Vines.



## SUPPORT THE COMMUNITY

Enrich our people and traditions.



## ENERGY EFFICIENCY

Waste & Glass reduction. Water  
management.



PELLERITI PRIORE  
TIMELESS SELECTIONS

[WWW.PELLERITIPRIORE.COM](http://WWW.PELLERITIPRIORE.COM)  
[sales@pelleritipriore.com](mailto:sales@pelleritipriore.com)