

CIGAR BOX

‘Some of South America’s Finest Vino’ -Vinepair

Year Founded: 2011

Region: Maipo Valley, Chile

Winemaker: María Belén Tudela

Known For: The exquisite aroma of cigar brought to a glass of wine.

Fun Fact: Cigar Box wines are made only with grapes from established “old-vine” vineyards, which produce wines that are bolder, untraditional and more refreshing.

“Bold wine for bold living” is the guiding principle behind Cigar Box Wines, a collection of straightforward, but flavor-packed premium wines hailing from South America’s best winemaking valleys. Founded in 2011, Cigar Box wants to spread the gospel about three major areas: the Maipo and Leyda regions in Chile and Argentina’s Luján de Cuyo zone. Each is a New World wine hotspot that’s captured the attention of in-the-know drinkers from around the globe. In these regions, traditional varietals like Cabernet Sauvignon, Malbec, and Pinot Noir take on an entirely new character. What’s the story behind the name? Cigar Box Wines’ founders were inspired by South American cigar-making traditions in which handmade craftsmanship and adherence to quality is of tantamount importance. That’s why Cigar Box wines are made only with grapes from established “old-vine” vineyards, which produce wines that are bolder, untraditional and more refreshing. Every piece of fruit is handpicked,

ensuring that only the top-quality grapes make it into bottles. But what clinched the collection’s name was one of the very first Malbecs that Cigar Box Wines produced. It had aromatics shared by fine reds: tobacco, brown spice, and cedar — often called “cigar box” — that marry with the red and dark fruit flavors to add complexity. The name stuck! Sourced from three appellations across two countries, Cigar Box wines are crafted with fruit that’s hand-harvested from the estate properties of Santa Rita. A preponderance of old vines factor into the mix, bringing luscious layers of flavor that truly elevate these wines above their popular premium category.

When Maria Belén Tudela stepped up to lead the winemaking program for the emerging Cigar Box brand, she became a sort of ambassador, translating the terroir and lifestyle of South America for wine neophytes in the United States. With Chilean and Argentinian wines rising in popularity, the time is right for Tudela and the Cigar Box team to excite new fans with high-quality, value-packed wines. Cigar Box has been producing 100 percent estate-grown, varietal wines for a decade. During that time, Cigar Box has found a new audience in curious, casual U.S. wine drinkers, many of whom are embarking on their first explorations of these promising regions. Making wines accessible and unfussy, while still offering generous flavor and quality, is key to the brand.



2023 Old Vine Cabernet Sauvignon

85% Cabernet Sauvignon, 15% Syrah. Fermented with selected yeasts at temperatures between 25° and 28°C with high color extraction at the beginning of the process. This was followed by fermentation at a lower temperature to ensure a different extraction of the skin components. 60% of the wine was aged in French oak for 8 months. The remaining 40% was aged exclusively in stainless steel vats until bottling, in order to preserve the original typicity and freshness of the wine.

A deep ruby red wine with aromas that recall ripe red berries, vanilla, caramel and licorice notes. This is a medium-bodied wine, with ripe, robust tannins and a lingering finish