

JAN / FEB 2026

FOR EXPORT ONLY | PRICE LIST + TECHNICAL SHEETS

# MASTABA



 STONE  
WINERY  
SALTA

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# MASTABA

Clásics

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Malbec



## Malbec

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-

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Blend de Tintas



## Red Blend

Cabernet Franc-Cabernet Sauvignon-Malbec.

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-

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Torrontés



## Torrontés

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-

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Torrontes tardío



## Late Torrontés

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-



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# MASTABA

## Specials

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Blanc de Blancs



### Blanc de Blancs

(Sauvignon Blanc - Torrontés)

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-



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Blanc de Blancs  
Abocado



### Blanc de Blancs domed

(Sauvignon Blanc - Torrontés)

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-



MASTABA

Rosado Malbec  
Abocado



### Semi-Sweet Malbec Rosé

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-



MASTABA

Malbec Tardío



### Late Malbec

850 units (24 month in french Oak barrels)

Cost per unit: (FOB) U\$D 6,5.- / € 5,57.-



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Limited Edition

**Made without machines, using ancient methods to honor the craft and the pleasure of making wine with patience and respect.**

Our Limited Edition line features artisanal micro-vinifications, crafted without the use of electric machinery. This allows you to experience first hand the process of working the grapes, employing the methods of those who came before us in this noble and dedicated endeavor of producing wines for enjoyment. From fermentation in open vats, the wines are transferred directly to 4th and 5th use barrels for maceration and aging for over 24 months.



## Limited Edition Malbec

850 units (24 month in french Oak barrels)

Cost per unit: (FOB) U\$D 14.- / € 12.-



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## Limited Edition Red Blend

Cabernet Franc-Cabernet Sauvignon-Malbec.  
850 units (24 month in french Oak barrels)

Cost per unit: (FOB) U\$D 14.- / € 12.-



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## Limited Edition Orange

850 units (24 month in french Oak barrels)

Cost per unit: (FOB) U\$D 14.- / € 12.-



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# MASTABA

Reserve

**Over the years, our young winery has expanded its range of wines thanks to production of new varietal vineyards.**

This time has also allowed us to arrive at the first expression of our reserve line (12 months in oak barrels and one year in the bottle) of our Malbec and Red Blend. Both combine in integrated harmony the complexity of aging with the freshness of vibrant fruit, in a balance of aromas, intense colors, and profound palates.



## Malbec Reserve

(12 month in french Oak barrels)

Cost per unit: (FOB) U\$D 10.- / € 8,57.-



## Red Blend Reserve

Cabernet Franc-Cabernet Sauvignon-Malbec.  
(12 month in french Oak barrels)

Cost per unit: (FOB) U\$D 10.- / € 8,57.-



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# MASTABA

CLASSICS | MALBEC

2022

|                 |   |                        |
|-----------------|---|------------------------|
| Varietal        | 100% Malbec   |                        |
| Vineyard age    | Vineyard age of 4 years with a yield of 4,000 Kg/Ha.  |                        |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.   |                        |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.   |                        |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.  |                        |
| Production      | A selection of bunches is made and they go to the destemmer for the separation of the grain; fermentation is carried out at 25°C for 13 days.   |                        |
| Aged            | The two-year aging process takes place in concrete vats that allow micro-oxygenation with added French oak staves   |                        |
| Tasting notes   | Organoleptically, it is complex, revealing red fruits such as cherry and plum, and a subtle and elegant combination of floral aromas like lavender and aromatic shrubs typical of the terroir—Inca yuyo, burro, and pennyroyal—reminiscent of honey, mint, and dried figs. In the background, we find tobacco and chocolate notes imparted by barrel aging. On the palate, it has a rounded and pleasant entry, with balanced acidity and a creamy sensation, making it appealing and inviting another sip. |                        |
| Analytical data | Alcohol content   | 14,1                   |
|                 | Total sugars  | 2,63 gr/ltr            |
|                 | pH  | 3,7                    |
|                 | Total Ac  | 5.6 gr/ltr             |
|                 | Colour  | Rubí intenso, violáceo |



# MASTABA

CLASSICS | RED BLEND

2022

|                 |  |                             |
|-----------------|--|-----------------------------|
| Varietal        | The red blend is a cut of , 20% Cabernet Franc, 25% Cabernet Sauvignon, 55% Malbec.  |                             |
| Vineyard age    | The Malbec vineyard is 4 years old with a yield of 4,000 Kg/Ha. The Cabernet vineyard had its first harvest with a yield of 1,500 Kg/Ha.   |                             |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.  |                             |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.  |                             |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes. |                             |
| Production      | A selection of bunches is made and they go to the destemmer for the separation of the grain; fermentation is carried out at 25°C for 13 days.  |                             |
| Aged            | The two-year aging process takes place in concrete vats that allow micro-oxygenation with added French oak staves  |                             |
| Tasting notes   | Its character is elegant and balanced (without harsh edges). The pyrazine found in chili peppers is subtly perceptible. Intense and round on the palate.                               |                             |
| Analytical data | Alcohol content  | 14,5                        |
|                 | Total sugars   | 2,56 gr/ltr                 |
|                 | pH   | 3,6                         |
|                 | Total Ac   | 5.5 gr/ltr                  |
|                 | Colour   | Intense ruby color , violet |



MASTABA  
Torrontés

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# MASTABA

CLASSICS | TORRONTÉS

2022

Varietal 100% Torrontés

Vineyard age Vineyard age 5 years with a yield of 6,000 Kg/Ha.

Terroir 1850 meters above sea level.  
San Carlos, Salta, Argentina.

Soil The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.

Climate Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.

Production The bunches are destemmed and passed to a pneumatic press where the juice is extracted. The juice then goes to a tank for decantation and cleaning. Slow fermentation takes place at 13°C for 30 days. After this period, the wine is racked, clarified, and bottled.

Aged Not aged in oak barrels

Tasting notes Organoleptically, it is intense with floral notes such as jasmine and orange blossom, followed by citrus notes like lemon peel and hints of tropical fruits like mango. On the palate, it has a fresh entry, with good acidity and a lively character, making it easy to drink, with a good, lingering finish.

|                 |                 |                     |
|-----------------|-----------------|---------------------|
| Analytical data | Alcohol content | 12,9                |
|                 | Total sugars    | 1,8 gr/ltr          |
|                 | pH              | 3,4                 |
|                 | Total Ac        | 5,92 gr/ltr         |
|                 | Colour          | Pale, bright yellow |

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Torrontés tardío

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# MASTABA

CLASSICS | LATE TORRONTÉS  
2022

Varietal 100% Torrontés

Vineyard age Vineyard age 5 years with a yield of 6,000 Kg/Ha.

Terroir 1850 meters above sea level.  
San Carlos, Salta, Argentina.

Soil The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.

Climate Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.

Production The bunches are destemmed and passed to a pneumatic press where the juice is extracted. The juice then goes to a tank for decantation and cleaning. Slow fermentation takes place at 13°C for 30 days. After this period, the wine is racked, clarified, and bottled.

Aged Not aged in oak barrels

Tasting notes Organoleptically, floral notes such as jasmine and orange blossom are perceived, followed by citrus notes like lemon peel and some tropical fruits like mango. On the palate, it has a fresh and naturally sweet entry, with good acidity and a lively character, making it easy to drink, with a good, persistent finish.

|                 |                 |                     |
|-----------------|-----------------|---------------------|
| Analytical data | Alcohol content | 11,1                |
|                 | Total sugars    | 30 gr/ltr           |
|                 | pH              | 3,4                 |
|                 | Total Ac        | 5,92 gr/ltr         |
|                 | Colour          | Pale, bright yellow |



MASTABA

Blanc de Blancs

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# MASTABA

SPECIALS | BLANC DE BLANCS

2024

|                 |   |                        |
|-----------------|---|------------------------|
| Varietal        | 40% Sauvignon Blanc 60% Torrontés   |                        |
| Vineyard age    | The Torrontés vineyard is 5 years old with a yield of 6,000 Kg/Ha, while the Sauvignon Blanc vineyard is 3 years old with a yield of 2,000 Kg/Ha.   |                        |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.   |                        |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.   |                        |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.  |                        |
| Production      | The bunches are destemmed and passed to a pneumatic press where the juice is extracted. The juice then goes to a tank for decantation and cleaning. Slow fermentation takes place at 13°C for 30 days. After this period, the wine is racked, clarified, and bottled. |                        |
| Aged            | Not aged in oak barrels   |                        |
| Tasting notes   | Organoleptically, it presents floral aromas such as jasmine and orange blossom, followed by citrus notes like grapefruit. On the palate, it has a fresh entry, with good acidity and a lively character, making it easy to drink with a good, lingering finish.       |                        |
| Analytical data | Alcohol content   | 12,5                   |
|                 | Total sugars  | 1,8 gr/ltr             |
|                 | pH  | 3,7                    |
|                 | Total Ac  | 5 gr/ltr               |
|                 | Colour  | Green with pale yellow |



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# MASTABA

SPECIALS | BLANC DE BLANCS DOMED  
2024

|                 |   |                        |
|-----------------|---|------------------------|
| Varietal        | 40% Sauvignon Blanc 60% Torrontés   |                        |
| Vineyard age    | The Torrontés vineyard is 5 years old with a yield of 6,000 Kg/Ha, while the Sauvignon Blanc vineyard is 3 years old with a yield of 2,000 Kg/Ha.   |                        |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.   |                        |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.   |                        |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.  |                        |
| Production      | The bunches are destemmed and passed to a pneumatic press where the juice is extracted. The juice then goes to a tank for decantation and cleaning. Slow fermentation takes place at 13°C for 30 days. After this period, the wine is racked, clarified, and bottled. |                        |
| Aged            | Not aged in oak barrels   |                        |
| Tasting notes   | Organoleptically, it is perceived with floral notes such as jasmine and orange blossom, followed by citrus notes like grapefruit. On the palate, it is smooth and sweet.  |                        |
| Analytical data | Alcohol content   | 12,1                   |
|                 | Total sugars  | 31,7 gr/ltr            |
|                 | pH  | 3,7                    |
|                 | Total Ac  | 7 gr/ltr               |
|                 | Colour  | Green with pale yellow |



# MASTABA

SPECIALS | SEMI-SWEET MALBEC ROSÉ  
2024

Varietal 100% Malbec

Vineyard age Vineyard age of 6 years with a yield of 6,000 Kg/Ha

Terroir 1850 meters above sea level.  
San Carlos, Salta, Argentina.

Soil The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.

Climate Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.

Production The bunches are destemmed and passed to a pneumatic press where the juice is extracted. The juice then goes to a tank for decantation and cleaning. Slow fermentation takes place at 13°C for 30 days. After this period, the wine is racked, clarified, and bottled.

Aged Aged for 6 months in fourth and fifth use barrels

Tasting notes Organoleptically, it offers aromas of red fruit. On the palate, it is gently sweet, pleasant, with a fresh entry, good acidity, and a rounded finish thanks to its aging in oak. It is lively, making it easy to drink, with a good, lingering finish.

|                 |                 |                                   |
|-----------------|-----------------|-----------------------------------|
| Analytical data | Alcohol content | 13,5                              |
|                 | Total sugars    | 27,7 gr/ltr                       |
|                 | pH              | 3,3                               |
|                 | Total Ac        | 7,3 gr/ltr                        |
|                 | Colour          | Attractive and sensual pink color |

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# MASTABA

SPECIALS | LATE MALBEC  
2024

|                 |  |                             |
|-----------------|--|-----------------------------|
| Varietal        | 100% Malbec  |                             |
| Vineyard age    | Vineyard age of 4 years with a yield of 4,000 Kg/Ha.   |                             |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.  |                             |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.  |                             |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.                           |                             |
| Production      | The grape bunches are selected and destemmed to separate the berries. Fermentation takes place at 25°C for 13 days. Malolactic fermentation is natural, and the wine is aged in French and American oak barrels. |                             |
| Aged            | Aged for 4 months in first and second degree barrels   |                             |
| Tasting notes   | Intense red color with violet hues. On the palate, it is naturally sweet at first, round, pleasant, with a balanced acidity and a creamy sensation, making it appealing and inviting you to keep drinking it.    |                             |
| Analytical data | Alcohol content  | 14,3                        |
|                 | Total sugars   | 30,7 gr/ltr                 |
|                 | pH   | 3,7                         |
|                 | Total Ac   | 5.6 gr/ltr                  |
|                 | Colour   | Intense ruby color , violet |



# MASTABA

LIMITED EDITION | MALBEC

2022

Varietal 100% Malbec

Vineyard age Vineyard age of 6 years with a yield of 6,000 Kg/Ha.

Terroir 1850 meters above sea level.  
San Carlos, Salta, Argentina.

Soil The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.

Climate Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.

Production Artisanal microvinification, 850 units. A selection of bunches is made and destemmed to separate the berries. Fermentation takes place in concrete vats at 25°C for 13 days. Malolactic fermentation is natural, and the wine is aged in French oak barrels.

Aged 24 meses de barricas de tercer y cuarto uso

Tasting notes Its character is complex. The combination of ripe fruits (plum, strawberries, cherries), native herbs of the terroir, and dried fruits. The extended aging in oak barrels characterizes its full body and elegant intensity.

|                 |                 |            |
|-----------------|-----------------|------------|
| Analytical data | Alcohol content | 15         |
|                 | Total sugars    | 3,7 gr/ltr |
|                 | pH              | 3,9        |
|                 | Total Ac        | 5.7 gr/ltr |



# MASTABA

LIMITED EDITION | RED BLEND  
2022

|                 |  |            |
|-----------------|--|------------|
| Varietal        | The red blend is a cut of 20% Cabernet Franc, 25% Cabernet Sauvignon, 55% Malbec.  |            |
| Vineyard age    | The Malbec vineyard is 5 years old with a yield of 5,000 kg/ha. The Cabernet vineyard had its first harvest with a yield of 1,500 kg/ha.   |            |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.  |            |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.  |            |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.   |            |
| Production      | Artisanal microvinification of 850 units. A selection of bunches is made and they pass through the destemmer for separation of the berries. Fermentation takes place in a small concrete vat at 25°C for 13 days. Malolactic fermentation is natural and the wine is aged in French oak. |            |
| Aged            | 24 months in third and fourth use barrels  |            |
| Tasting notes   | Its character is complex. The combination of ripe fruit and prolonged barrel aging characterizes its great body and elegant intensity.   |            |
| Analytical data | Alcohol content  | 15         |
|                 | Total sugars   | 3,5 gr/ltr |
|                 | pH   | 3,9        |
|                 | Total Ac   | 5.6 gr/ltr |



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# MASTABA

LIMITED EDITION | ORANGE  
2022

|                 |  |                        |
|-----------------|--|------------------------|
| Varietal        | 40% Sauvignon Blanc 60% Torrontés  |                        |
| Vineyard age    | The Sauvignon Blanc vineyard had its first harvest with a yield of 1,000 kg/ha, while the Torrontés vineyard is 3 years old with a yield of 4,000 kg/ha.   |                        |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.  |                        |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.  |                        |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.   |                        |
| Production      | Artisanal microvinification, 850 units. A selection of bunches is made and destemmed to separate the berries. Fermentation takes place in concrete vats at 25°C for 13 days. Malolactic fermentation is natural, and the wine is aged in French oak barrels. |                        |
| Aged            | 24 months in third and fourth use barrels  |                        |
| Tasting notes   | Expressive, with enveloping and captivating aromas where citrus and floral notes stand out. Its extensive aging in combined French and American oak barrels gives it body and an evolution of sublime elegance.  |                        |
| Analytical data | Alcohol content  | 13,9                   |
|                 | Total sugars   | 3,2 gr/ltr             |
|                 | pH   | 3,8                    |
|                 | Total Ac   | 5.5 gr/ltr             |
|                 | Colour   | Orange colour, caramel |



# MASTABA

RESERVE | MALBEC

2023

|                 |   |            |
|-----------------|---|------------|
| Varietal        | 100% Malbec   |            |
| Vineyard age    | Vineyard age of 6 years with a yield of 6,000 Kg/Ha.  |            |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.   |            |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.   |            |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.  |            |
| Production      | The grape bunches are selected and destemmed to separate the berries. Fermentation takes place in concrete tanks at 25°C for 13 days. Malolactic fermentation is natural. The wine is then aged in American oak barrels.  |            |
| Aged            | Aged for 24 months in first and second use barrels  |            |
| Tasting notes   | A luminous, deep red color with violet hues. A subtle combination of ripe red fruits (plum, strawberries, cherries), native herbs from the terroir, and dried fruits. Its character is elegant and balanced, with notes of vanilla and chocolate imparted by oak aging. |            |
| Analytical data | Alcohol content   | 14,5       |
|                 | Total sugars  | 4,5 gr/ltr |
|                 | pH  | 3,7        |
|                 | Total Ac  | 5.9 gr/ltr |



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# MASTABA

RESERVE | RED BLEND

2023

|                 |   |            |
|-----------------|---|------------|
| Varietal        | The red blend is a cut of, 20% Cabernet Franc, 25% Cabernet Sauvignon, 55% Malbec.  |            |
| Vineyard age    | The Malbec vineyard is 4 years old with a yield of 4,000 kg/ha. The Cabernet vineyard had its second harvest with a yield of 2,500 kg/ha.   |            |
| Terroir         | 1850 meters above sea level.<br>San Carlos, Salta, Argentina.   |            |
| Soil            | The soil of the Calchaquí Valley originated from a seabed between mountain ranges and alluvial sediments, composed of sand, silt and stone.   |            |
| Climate         | Scarce rainfall (100 mm), extreme solar radiation and pronounced winds contribute to a concentrated character from the thick skins of the grapes to prevent dehydration of the grapes.                                  |            |
| Production      | The grape bunches are selected and destemmed to separate the berries. Fermentation takes place in concrete tanks at 25°C for 13 days. Malolactic fermentation is natural. The wine is then aged in American oak barrels |            |
| Aged            | Aged for 24 months in third and fourth use barrels  |            |
| Tasting notes   | Its character is elegant and balanced with the vanilla and chocolate notes typical of oak aging. A subtle hint of pyrazine, found in peppers, is also present. Intense and round on the palate.                         |            |
| Analytical data | Alcohol content   | 14,5       |
|                 | Total sugars  | 4,5 gr/ltr |
|                 | pH  | 3,7        |
|                 | Total Ac  | 5.9 gr/ltr |