ENJOY CIGAR BOX WINES TO CELEBRATE EVERY OCCASION.

These wines are crafted to be enjoyed while celebrating life’s everyday moments to memorable revelries. Every sip of Cigar Box wines delivers exceptional quality and excellence in a single vineyard sourced fruit.

Enjoy life in every sip, with every occasion, with the company of friends.

Our grapes are bunch selected and hand-harvested because like you, they burst with color and confidence. Drink Cigar Box with the finest meats and cheeses, with exotic game hunted in the Serengeti Plains or uninvited at State Dinners.

CIGAR BOX WINES

THE HUMIDOR SERIES, CABERNET SAUVIGNON, CALIFORNIA
HAND HARVESTED, OLD VINE MALBEC, LUJÁN DE CUYO, MENDOZA, ARGENTINA
HAND HARVESTED, OLD VINE CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE
HAND HARVESTED, OLD VINE PINOT NOIR, CASABLANCA VALLEY, CENTRAL VALLEY, CHILE
CIGAR BOX

Winemaking Essentials
➢ 100% Hand Harvested, Hand Crafted.
➢ 100% Old Vine established vineyards.
➢ 100% Varietal.
➢ Carefully managed low yield vineyards.
➢ Grown and produced using SVP and carbon neutral status.
➢ Complex wines that still remain approachable to the consumer.

Wine Region – Cigar Box Malbec
Luján de Cuyo, Mendoza, Argentina
Luján de Cuyo, is known for its Malbec which thrives there. The region’s position on the edge of the imposing Andes mountain chain has an enormous effect on the terroir. The hot, dry climate is moderated by the high altitude of the region, averaging about 3300ft (1000m) above sea level. At this altitude, the vineyards are subject to more-intense sunlight during the day than lower-lying areas, but this is balanced by evening temperatures that are considerably lower, cooled by alpine winds from the Andes. This temperature variation slows ripening overnight, extending the growing season and ensuring the grapes develop fully without losing their acidity.

Luján de Cuyo is in the rain shadow of the Andes and thus experiences a dry, almost desert-like climate. The Mendoza River makes viticulture possible here: the pure Andean meltwater that it brings to the valley provides an abundant source of water for irrigation.

The soils of Luján de Cuyo are also heavily influenced by the proximity of the Andes. Alluvial soils have been deposited in the area by rivers over thousands of years. Stressed vines, due to the low soil fertility, will produce less vegetation and smaller berries, which develop more-concentrated flavors due to the lack of water in the ground.

Wine Region – Cigar Box Pinot Noir
Casablanca Valley, Central Valley, Chile
The Casablanca Valley, 75 km (47 mi) northwest of Santiago, stretches roughly 30 km (19 miles) east-west from the eastern border of the Valparaíso province in the Valparaíso region. Vines were first planted here in the mid-1980s during the revitalization of the Chilean wine industry and quickly became known for its white wines, most notably Sauvignon Blanc and Chardonnay, as well as Pinot Noir, which thrive in its cooler climate, because of the proximity to the Pacific Ocean, with cool morning fog and greater cloud cover than is found elsewhere in the north of Chile.

Wine Region – Cigar Box Cabernet Sauvignon
Central Valley, Chile
The majority of the fruit for Cigar Box Cabernet is from the Maipo Valley, the home of viticulture in Chile. The first vines were planted around Santiago at the city’s birth in the 1540s. Located just south of the capital, Santiago, Maipo Valley is home to some of the country’s most prestigious wines. It is often described as the ‘Bordeaux of South America’, and rich, fruit-driven Cabernet Sauvignon. Maipo is at the very northern end of Chile’s extensive Central Valley, running from just north of the Rapel Valley up to where the countryside begins to give way to the southern suburbs of Santiago. The Coastal Range separates the area from the Pacific coast, and on the eastern side, the Andes Mountains rise suddenly and dramatically, separating Maipo from the Argentinean region of Mendoza. Annual rainfall in Maipo is very low and the climate is both warm and dry, so the arrival of technological advances in the 1980s brought an element of consistency to winemaking here. Drip irrigation gives viticulturists a weapon against extended dry spells, while stainless-steel tanks and oak barrels allow controlled fermentation and quality ageing.