

GESTION MERCANTIL S.A.

GIACOMETTI WINERY



Red wines, White wines, Sparkling wines and Tourism

HISTORY

Giacometti Winery is the first to produce high-quality wines in Paraguay, born from the passion and wine heritage of its members. Our project begins in 2018 with the importation of grapes from privileged wine-producing areas of Mendoza, Argentina. Continuing from that moment with the investigations and trials in search of the optimal areas for the production of grapes in Paraguay. Thus was born from this adventure a project with a great future and the possibility of positioning Paraguay as a new member in the world of wine.





VINEYARDS

Our grapes come from privileged regions of Mendoza, Argentina, such as Altamira, Gualtallary, Chacayes, San Pablo, Vistaflora and Luján de Cuyo, where the climatic, soil and water quality characteristics for irrigation mean that the grapes in these areas obtain an unmatched quality. Our technicians specifically select certain plots of each vineyard to guarantee unique wines. The freshly harvested grapes are frozen and then transported in a thermal truck at the same temperature (-17°C). In this way they reach our cellar maintaining all their properties until the moment to elaborate.





WINERY

The establishment is located in Asunción, where we process our grapes and make these great wines. We have the best technology and high-quality machinery: stainless steel tanks, adequate refrigeration equipment, barrel room for wine aging and an equipped laboratory where our technicians control the daily evolution of the products produced. It is also prepared to receive visitors, they can get to know the establishment and try our products in a space set up for tastings. We have the technical support of the Winemakers German García and Juan Emilio Catena, with extensive experience in the wine area, and our Agronomist Cesar Giacometti.





Foto real de la bodega

WINERY



Fotos reales de la bodega

AMORE VARIETALS

These wines are made in stainless steel tanks where they are also aged for more than 12 months. They are then bottled without any filtering process and stored for more than 8 months. The idea of this line of wines is to appreciate the typicity of each varietal, when aromas and taste are expressed pure without interference. Currently this line of wines is made up for the following varietals: Malbec, Cabernet Sauvignon, Cabernet Franc, Merlot and Rosé. In the future it is thought to expand the line with white varietals and other red wines.



Amore



SOGNATORE

These wines are made in stainless steel tanks, where once the alcoholic fermentation is complete they are pressed, sent to oak barrels to spend the next 6 months in them and subsequently bottled without a filtering process and stored for more than 12 months. Achieving with its brief stay in barrels an elegant aromatic complexity and a great body. Currently this line of wines is made up of the following varietals: Malbec, Cabernet Sauvignon, Cabernet Franc and Merlot. In the future it is thought to expand the line with white varietals and others red wines.



SOGNATORE

CABERNET FRANC



CABERNET SAUVIGNON



MALBEC



MERLOT



DON VITTORIO

The best lots of grapes are selected and made in stainless steel tanks where, once the alcoholic fermentation is finished, they are pressed, sent to new oak French barrels for more than 14 months and then bottled without a filtering process and stored in bottles for more than 18 months. These "ultra Premium" wines have exceptional quality and complexity, as well as great aging potential of more than 15 years. Currently this line of wines is made up of the following varietals: RED BLEND, PINOT NOIR, CHARDONNAY AND EXTRA BRUT SPARKLING WINE (Champegnoise method)



DON VITTORIO

PINOT NOIR



CHARDONNAY



RED BLEND



EXTRA BRUT



EXPERIMENTAL VINEYARDS

In 2018, with the direction of our technical team, we began our research in Paraguayan lands where we were able to determine 2 optimal areas for growing grapes (*vitis vinifera*), the Mayor Infante Rivarola area and the Pozo Hondo area in the department of Boquerón. The planting of experimental vineyards in 2018 exceeded all our expectations. Where 20 varieties of grapes were planted to determine the most suitable for the soil and climate of the areas, showing excellent results in the following years, thus allowing us to project ourselves into a larger-scale vineyard.



EXPERIMENTAL VINEYARDS IN “CHACO PARAGUAYO”



FIRST VINEYARD IN PARAGUAY

In the year 2021 we will begin with the planting of 40 hectares of vineyards from which we will obtain wines of different qualities, whether they are for mass consumption or high-quality wines. In which we will also plant grapes for fresh consumption. This project will be a great generator of work in the area, because a lot of labor is required for their cultivation. This project will make it possible to promote wine tourism in the medium term and in an advanced stage we are studying the possibility of marketing private vineyard plots so that each owner can make their own wine.



VINEYARDS PROJECT



FOTOS ILUSTRATIVAS

YASYPORA S.A.

VINEYARDS PROJECT



WINERY PROJECT

The winery will be built with the capacity to process all the grapes produced with the best technology and to expand it as required. The project consists in the future with a tourist area where you can visit the winery, the vineyards and you can stay on the property. The vineyards will be productive in 2024, the goal is for the winery to be operational by that date. It will also be a great source of direct and indirect work in the area. As well as more people can join the production of grapes and wines giving greater profitability in smaller areas of crops. Our idea is to position Paraguay in the domestic market and abroad as a new high-quality wine country.



WINERY PROJECT



FOTOS ILUSTRATIVAS

YAS POPEA

WINERY PROJECT



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