



vinos y bodega

TEMPUS ALBA

mendoza argentina

TASTINGS



> **OPTION #1** <
3 Varietals of your choice

\$ 5600



> **OPTION #2** <
2 Varietals of your choice
& Tempus Pleno Grand Reserve

\$ 8300



> **PREMIUM TASTING** <
Tempus Pleno Grand Reserve, Reserva del Enologo
& Tempus V.E.R.O. Malbec

\$ 25000



TEMPUS Malbec Rose	\$ 19000	\$ 4750
TEMPUS Merlot	\$ 19000	\$ 4750
TEMPUS Tempranillo	\$ 19000	\$ 4750
TEMPUS Syrah	\$ 19000	\$ 4750
TEMPUS Malbec	\$ 19000	\$ 4750
TEMPUS Cabernet Sauv.	\$ 19000	\$ 4750
TEMPUS Pleno Gran Reserva	\$ 35000	\$ 8750
RESERVA DEL ENÓLOGO	\$ 45500	\$ 11350
TEMPUS V.E.R.O. Malbec	\$ 90000	\$ 22500
<i>Brut</i> <i>nature</i> ESPUMANTE Charmat	\$ 21500	\$ 5350



VINOS Y BODEGAS
TEMPUS ALBA
mendoza argentina

STARTERS

> DUO OF EMPANADAS < Ask Ask

Two typical Mendocinas
chopped filet mignon empanadas.
Served with yasgua sauce.

SUGGESTED WINE PAIRING TEMPUS MALBEC

\$ 7.200

> PRAWN SALAD < Ask

A refreshing salad of greens, citrus, prawns
and a sesame crunch.
Seasoned with a delicious gazpacho.

SUGGESTED WINE PAIRING TEMPUS ROSADO DE MALBEC

\$ 12.000

> CRISPY EGGPLANT <

Corn battered eggplant served with
white beans cream and cashew nut pesto.

SUGGESTED WINE PAIRING TEMPUS CABERNET SAUVIGNON

\$ 9.800

> PROVOLETA CRIOLLA < Ask

Artisanal grilled provolone cheese filled with caramelized onions,
topped with confit tomatoes and fresh sprouts.

SUGGESTED WINE PAIRING TEMPUS MALBEC

\$ 9.900

> CHEESE SELECTION <

Selection of artisanal cheeses, accompanied by sourdough
crackers and chili and honey sauce.

SUGGESTED WINE PAIRING TEMPUS MERLOT

\$ 24.000

"Prices are subject to change without notice"



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TEMPUS ALBA

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MAINS

> OUR STEAK <



Classic ribeye steak accompanied by grilled vegetables and chimichurri sauce.

VERO
TEMPUSALBA
Malbec

SUGGESTED WINE PAIRING TEMPUS VERO MALBEC

\$ 19.500

> TOMAHAWK <



40 min



950 grams of this juicy bone-in steak grilled alongside warm melted San Julian cheese and charred vegetables.

S. *Arrosini*
TEMPUSALBA
Andoris

SUGGESTED WINE PAIRING TEMPUS ALBA RADAELLI

\$ 42.000

> CRISPY CHICKEN <



Chicken breast on a bed of hummus, accompanied by fresh arugula salad, caramelized pears, assorted nuts and blue cheese

SUGGESTED WINE PAIRING TEMPUS SYRAH

\$ 16.000

> SMOKED PORK SHOULDER <



Smoked pork shoulder with mustard pearls, vegetable julienne, and boniato puree.

SUGGESTED WINE PAIRING TEMPUS PLENO RESERVA DEL ENÓLOGO

\$ 18.000

> TROUT <



Salmon trout accompanied by a creamy pumpkin emulsion, served with baked seasonal cabbages.

SUGGESTED WINE PAIRING TEMPUS TEMPRANILLO

\$ 19.000

> LASAGNE <



Ask



Pumpkin and cheese lasagna with wild mushrooms sauce

SUGGESTED WINE PAIRING TEMPUS PLENO

\$ 13.500

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VINOS Y BODEGAS
TEMPUS ALBA
MENDOZA ARGENTINA

DESSERTS

> BRETONA <

Breton hazelnut biscuit with moist almond cream and poached apples.

SUGGESTED WINE PAIRING TEMPUS ESPUMANTE

\$ 7.500

> COCOA MOUSSE <

70% cocoa chocolate mousse with a white chocolate and milk chocolate heart on a coffee sable cookie.

SUGGESTED WINE PAIRING TEMPUS DULCE DE MALBEC

\$ 7.500

> CHOCOLATE SPONGE <

Moist chocolate and coffee sponge cake with peanut brittle.

SUGGESTED WINE PAIRING TEMPUS ESPUMANTE

\$ 7.100

> LEMON CAKE <

Lemon and poppy seed creamy dessert, with blueberry and lavender sauce.

SUGGESTED WINE PAIRING TEMPUS DULCE DE MALBEC

\$ 7.300

> PEARS IN CHARDONNAY <

Poached pear in white wine with biscuits on pear emulsion and chocolate sauce.



SUGGESTED WINE PAIRING TEMPUS ESPUMANTE

\$ 7.100

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TEMPUS ALBA

mendoza argentina

BEVERAGES

NON ALCOHOLIC BEVERAGES \$ 2.000

Still Water
Sparkling Water
Sodas

DESSERT WINE \$ 4.750



Tempus Sweet Malbec

CAFETERIA

Cafe Espresso \$ 1.800
Espresso Macchiato \$ 1.800
Assorted Teas \$ 1.800



CHILDREN MENU

(up to 12 years old)

Breaded chicken breast served with wedge potatoes.

Ice Cream
Beverage

\$ 14.700

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MENU & MARIDAJE

- I -

> APPETIZER <

Warm melted cheese blend with fresh tomatoes, basil pesto, and focaccia stick."



TEMPUS ALBA RESERVA MERLOT

"...intense ruby tones, red fruit jam
 and green peppers, balsamic..."

- II -

> EMPANADA <

Typical Mendocina
 chopped filet mignon empanada.
 Served with yasgua sauce.



TEMPUS ALBA RESERVA SYRAH

"...intense red, spicy, ripe red fruits, complex..."

- III -

> LOMO <

Grilled tenderloin with Bordelaise sauce.
 Served with crispy potatoes and fresh herb chimichurri."



TEMPUS ALBA PLENO GRAN RESERVA

"...intense deep red, ripe red fruits, red and green peppers,
 luscious, long finish and persistent..."

- IV -

> STRAWBERRY SORBET <

Ripe strawberries and our Malbec Rose wine sorbet.

- V -

> LEMON CAKE <

Lemon and poppy seed creamy dessert,
 with blueberry and lavender sauce.



TEMPUS ALBA CHARMAT LUNGO

"... frutal, balanced ..."

\$ 72.000

WINES UPGRADE:

- TEMPUS ALBA RESERVA DEL ENÓLOGO
- TEMPUS ALBA V.E.RO. MALBEC

\$ 16.600



Vegetarian / gluten free options available

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NUESTROS VARIETALES RESERVA



OUR RESERVE VARIETALS



TEMPUS ALBA MALBEC ROSE



TEMPUS ALBA MERLOT



TEMPUS ALBA TEMPRANILLO



Intensos tonos frambuesa.
Intense raspberry notes.



Rojo intenso con tonos púrpura.
Intense red with purple tones.



Rojo granate intenso.
Intense garnish red.



Frutas tropicales, notas florales & de frutos rojos.
Captivating tropical fruits, floral & red fruits notes.



Mermelada de frutos rojos, pimienta negra & pimienta verde.
Red fruits marmalade, black & green pepper.



Frutas rojas, con notas de canela & vainilla.
Red fruits with cinnamon & vanilla notes.



Interesante estructura, fresco & con balanceada acidez.
Interesting structure, fresh & with balanced acidity.



Intensidad media, frutas rojas, ciruela & grosella negra.
Medium body, red fruits, plums & black currant.



Intensidad media, equilibrado con intensos taninos típicos de la variedad.
Medium body, well balanced with intense tannins typical of this variety.



Ensaladas / pescados & mariscos / sushi / pastas / pollo.
Salads / fish & seafood / sushi / pasta / chicken.



Risotto / pastas / carnes rojas grilladas / quesos duros.
Risotto / pasta / grilled red meat / hard cheeses.



Paella / carnes rojas con salsas suaves / pastas.
Paella / red meats with light seasoning / pasta.



6 m

TEMPUS ALBA SYRAH



8 m

TEMPUS ALBA MALBEC



6 m

TEMPUS ALBA CABERNET SAUVIGNON



Rojo frambuesa con notas violetas.
Raspberry red with purple tones.



Rojo intenso con tonos violetas & negros.
Intense red with violet & black tones.



Rojo rubi intenso & profundo.
Intense deep ruby red.



Notas de moras y cerezas, canela, clavo de olor & tabaco.
Blackberry, cherries, cinnamon, cloves, leather & tobacco notes.



Frutas rojas frescas, floral con notas de violetas, tomillo & mentol.
Fresh red fruits, violet floral notes, thyme & menthol.



Pimiento verde típico de la variedad, notas de eucalipto & espárragos.
Green pepper notes typical of this variety, eucalyptus & asparagus notes.



Intensidad media, especiada & con frutas rojas maduras, complejo.
Medium body, spiced, ripe red fruits, complex.



Muy buena estructura, frambuesas, ciruela negra con notas de vainilla & chocolate, taninos maduros e intensos.
Intense structure, raspberry, black plums with vanilla & chocolate notes. Intense sweet ripe tannins.



Muy buena estructura, pimienta negra, pimienta verde con notas tostadas & balsámicas en su final.
Full body, black and green pepper with persistent balsamic & toasted hints.



Conejo / cordero / quesos semiduros / comidas árabes.
Rabbit / lamb / semi-hard cheeses / arabian food.



Carnes rojas / asado argentino / pastas rellenas / guisos.
Grilled meat / Argentinian BBQ / stuffed pasta / stews.



Carnes rojas & de caza / platos condimentados / quesos maduros.
Red & game meat / seasoned dishes / aged cheeses.

NUESTROS VINOS GRAN RESERVA



OUR GRAND RESERVE WINES



TEMPUS ALBA PLENO 12 m



Rojo profundo e intenso con tonos violaceos & negros.
Intense & deep red with violet & black tones.



Aromas intensos de frutas rojas maduras & pimientos rojos, pimienta negra con notas de vainilla & chocolate aportadas por el roble de primer uso.
Intense ripe red fruits & red pepper aromas, black pepper with vanilla & chocolate notes from first use oak barrel ageing.



Deliciosa entrada en boca, ataque dulce & muy equilibrado. Con taninos maduros, untuoso & de muy buena estructura, largo & persistente.
Delicious & sweet attack, very well balanced. Ripe tannins, unctuous, very good structure, long finish & persistent.



Carne argentina a las brasas / aves & vegetales en preparaciones de cacerola / quesos de vaca & cabra de pasta semi dura & dura.
Argentine grilled meat / meat & vegetable stews / semi-hard & hard cheeses.



TEMPUS ALBA PLENO WINEMAKER'S RESERVE 15 m



Rojo remolacha intenso con reflejos azulados.
Intense beet red with bluish tones.



Notas dulces de mermelada de frambuesa. Alta complejidad. Presencia del roble con notas de tabaco, vainilla, chocolate & ahumadas.
Sweet raspberry marmalade note. Superior complexity. Tobacco, vanilla, chocolate & smokey aromas from brand new oak barrels use.



Ataque dulce & aterciopelado, mermelada de moras & grosellas negras. Taninos dulces de alta permanencia en boca con retrogusto frutal, picante.
Sweet & velvety attack, blackberry & black currant marmalade notes. Sweet tannins of long persistence with fruity and spicy aftertaste.



Carnes de caza en preparaciones intensas / pastas rellenas de carne con salsas rojas & hongos / quesos maduros & de pasta dura.
Game meat with intense seasoning / meat stuffed pasta with red sauce & wild mushrooms / mature & hard cheeses.



TEMPUS ALBA VERO MALBEC 12 m



Rojo muy intenso con tonos violetas oscuros resaltados por nuestra propia seleccion de clones.
Very intense red with violet dark tones enhanced by our own selection of clones.



Intensos aromas de frutas rojas & negras maduras, complejo. Delicadas notas dulces que recuerdan dulce de leche, azucar negra & mermeladas. Excelente balance entre roble & fruta. Elegante.
Intense aromas of red and black ripe fruits, complex. Delicate sweet notes reminiscent of caramel, brown sugar & marmalade. Excellent balance between fruit & oak. Elegant.



Ataque agradable y delicado. Con taninos redondos y dulces. De gran cuerpo y largo final. Su complejidad aromatica se encuentra en boca tambien.
Pleasant and delicate attack. With sweet and round tannins. Full-bodied with a persistent long finish. The aromatic complexity is also present in the palate.



Cortes de carne grillados / cazuela de mariscos / lasagna de carne con salsa roja & parmesano / quesos maduros & de pasta dura.
Grilled meat cuts / seafood stew / meat lasagna with red sauce & parmesan cheese / mature & hard cheeses.