



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	\$ 17000	\$ 4250
TEMPUS Merlot	\$ 17000	\$ 4250
TEMPUS Tempranillo	\$ 17000	\$ 4250
TEMPUS Syrah	\$ 17000	\$ 4250
TEMPUS Malbec	\$ 17000	\$ 4250
TEMPUS Cabernet Sauv.	\$ 17000	\$ 4250
TEMPUS Pleno Gran Reserva	\$ 31500	\$ 7900
RESERVA DEL ENÓLOGO	\$ 41000	\$ 10250
TEMPUS V.E.RO. Malbec	\$ 85000	\$ 21250
<i>Brut</i> <i>nature</i> ESPUMANTE Charmat	\$ 19500	\$ 4900



VINOS Y BODEGAS  
TEMPUS ALBA  
MENDOZA ARGENTINA

## STARTERS

> **DUO OF EMPANADAS** <  Solicitar  Solicitar

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

SUGGESTED WINE PAIRING TEMPUS MALBEC

\$ 6.800

> **PRAWN SALAD** <   Solicitar

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

SUGGESTED WINE PAIRING TEMPUS ROSADO DE MALBEC

\$ 11.500

> **QUINOA SALAD** <  

Fresh quinoa salad with greens, portobello mushrooms  
and carrot crunch, full of textures and flavors.

SUGGESTED WINE PAIRING TEMPUS CABERNET SAUVIGNON

\$ 9.800

> **CORN TEXTURE** <   Solicitar

Corn texture, accompanied by sautéed beef tenderloin,  
a delicious tomato paste and topped with fresh sprouts.

SUGGESTED WINE PAIRING TEMPUS MALBEC

\$ 8.000

> **CHEESE SELECTION** < 

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

SUGGESTED WINE PAIRING TEMPUS MERLOT

\$ 23.000

"Prices are subject to change without notice"



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## MAINS

### > OUR STEAK <



Classic ribeye steak accompanied by sweet potatoes, beans salad and arugula with sweet chili sauce.

VERO  
TEMPUS ALBA  
*Malbec*

SUGGESTED WINE PAIRING TEMPUS VERO MALBEC

\$ 19.000

### > 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

\$ 15.500

### > SMOKED PORK SHOULDER <



Smoked pork shoulder with mustard pearls, vegetable julienne, and sweet potato chips.

SUGGESTED WINE PAIRING TEMPUS PLENO RESERVA DEL ENÓLOGO

\$ 17.500

### > TROUT <



Salmon trout accompanied by a creamy pumpkin emulsion, drizzled with olive oil, served with mixed greens, kale and cashews.

SUGGESTED WINE PAIRING TEMPUS TEMPRANILLO

\$ 18.500

### > LASAGNE <



Solicitar



Pumpkin and cheese lasagna with wild mushrooms sauce

SUGGESTED WINE PAIRING TEMPUS PLENO

\$ 13.500

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## DESSERTS

### > CHEESE CREME & QUINCE <

Creamy cheese dipped in white chocolate, chocolate quenelle, cocoa crunch, and quince gel.

SUGGESTED WINE PAIRING TEMPUS ESPUMANTE

\$ 7.300

### > BLACKBERRY CLOUD <

Blackberry mousse with a lemon center, on almond sablé, accompanied by cheese ganache.

SUGGESTED WINE PAIRING TEMPUS DULCE DE MALBEC

\$ 7.300

### > 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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## **BEVERAGES**

NON ALCOHOLIC BEVERAGES \$ 1.800

Still Water  
Sparkling Water  
Sodas

DESSERT WINE \$ 4.250



Tempus Sweet Malbec

### CAFETERIA

Cafe Espresso \$ 1.600  
Espresso Macchiato \$ 1.600  
Assorted Teas \$ 1.600



## **CHILDREN MENU**

(up to 12 years old)

Breaded chicken breast served with wedge potatoes.

Ice Cream  
Beverage

\$ 14.000

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## MENU & MARIDAJE

### - I -

#### > APPETIZER <

Artisanal Parmesan cheese flakes and confit tomatoes.



##### 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 fresh herbs chimichurri.  
Served with potato mille-feuille and smoked beet and carrot puree.



##### TEMPUS ALBA PLENO GRAN RESERVA

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

### - IV -

#### > PEARS & YERBA MATE SORVETTE <

Pear granita infused with yerba mate and lemongrass.

### - 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

**\$ 16.500**



**Vegetarian / gluten free options available**

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## NUESTROS VARIETALES RESERVA



## OUR RESERVE VARIETALS



### TEMPUS ALBA MALBEC ROSE



Intensos tonos frambuesa.  
Intense raspberry notes.



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



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



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



### TEMPUS ALBA MERLOT



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



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



Intensidad media, frutos rojos, ciruela & grosella negra.  
Medium body, red fruits, plums & black currant.



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



### TEMPUS ALBA TEMPRANILLO



Rojo granate intenso.  
Intense garnish red.



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



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



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



### TEMPUS ALBA SYRAH



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



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



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



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



### TEMPUS ALBA MALBEC



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



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



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.



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



### TEMPUS ALBA CABERNET SAUVIGNON



Rojo rubí intenso & profundo.  
Intense deep ruby red.



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



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.



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.