

MASI
TUPUNGATO

PASO DOBLE

MALBEC · CORVINA

*Blending Argentinean soul
and Venetian style
for an unforgettable taste.*



Recipe on back!

fold

fold

fold



For over two centuries, Masi has produced premium wines in Italy's Veneto region using traditional Venetian winemaking techniques. With the desire to bring this winemaking technique to Argentina, Masi located the perfect growing region in Mendoza and it was here that the first Paso Doble vintage was born.

Handcrafted using Masi's signature double fermentation process, Paso Doble blends Malbec and lightly dried Corvina grapes to create a wine that is rich and full bodied with many layers of plum, cherry and spice.

The Masi process of double-fermentation requires more time and labor than typical winemaking, but we think the result is more than worth the extra effort. We hope you agree!

Try a glass of Paso Doble with grilled or roasted meats or savor a glass on its own.



Argentinean Inspired Grilled Beef

Six 7 oz beef tenderloin steaks (1 ½ inches thick)

Coarse sea salt

Peppercorn

Olive oil

Chimichurri sauce

Toasted tortilla wedges

Directions:

Light a grill and add a few soaked oak chips if you have them around. Grind the salt and peppercorn in a small bowl and mix together.

Lightly coat the steaks with olive oil and rub the salt and pepper mixture onto the meat. Grill the steaks over the hot fire for 6-7 minutes each side for medium rare. Let the steaks stand for 2-3 minutes. Serve with toasted tortilla wedges, your favorite Chimichurri sauce and a glass of Passo Doble.