

MALMA FINCA LA PAPAY

MERLOT 2013

"We have achieved our dream: we have put inside every bottle the silence, the color and the mystery of this far away valley".

Argentine Patagonia



IN MAPUCHE LANGUAGE, MALMA MEANS PRIDE.

We have decided to call "Finca La Papay" to this first generation of Malma to pay tribute to a visionary woman who, at the beginning of the 20th century, chose this Patagonian land to make her family dreams and prosperity come true.

VINEYARDS

Argentine Patagonia (39° South Latitude - 300 m.a.s.l.), Neuquén, San Patricio del Chañar, Route 7, Picada 15.

Vineyard area: 162 hectares. Year of plantation: 2001.

Rainfall: 197 mm/year. Temperature range: 20°C.

Drip-irrigated vines on a high espalier, trained on a bilateral cordon with vertically positioned buds.

COMMENTS

Malma wines are produced from manually harvested grapes from selected vineyards, and aged for 9 months in French and American oak. This adds a layer of complexity whilst the fresh fruitiness of the wine is maintained and their unique Patagonian personality preserved.

TASTING NOTES

Intense carmine red color. Aromas of ripe red fruit, particularly, raspberries and morello cherries, accompanied by quince and rosemary. On the palate, it is fruity, and the wood gives this wine complexity and elegance. Intense and well-bodied wine and matured tannins.

ALCOHOL 14%

ACIDITY 5.10 g/l

PH 3.65

VIÑEDOS DE LA PATAGONIA S.R.L.

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