

## MALBEC

The Reserva de Familia line features wines where the terroir expresses itself candidly, with pure varietal aromas and a balanced and elegant structure. Barrel aging imparts complexity and longevity to the wines.

"Malma" is a word of the original inhabitants of Patagonia, meaning pride. Pride in the journey taken and in all that has been achieved. Bodega Malma, owned by the Viola family, pioneers in viticulture in San Patricio del Chañar, lives up to its name with the pride we feel in how our wines express the terroir and the dedication we put into their production.



## VINEYARD

**Region:** San Patricio Del Chañar - Patagonia Argentina. **Latitude:** 39°S.

**Climate:** Great thermal amplitude. Low atmospheric humidity; constant winds and scarce precipitation.

**Soil type and composition:** Sandy loam aeolian soil, 20 cm deep, somewhat rocky with good drainage and fairly large rocks at depth. Soils have very low organic content.

## WINEMAKING

Variety: 100% Malbec.

**Fermentation:** Traditional 20-22 days fermentation with controlled temperature of 24-26°C. **Aging:** 4-6 months in contact with oak, 40% conservation.

## TASTING NOTES

**Color:** Intense violet-red. **Aroma:** Red fruits, violets, floral, complex aromas, good integration of oak.

**Palate:** Good volume and intensity, mineral notes, and freshness with a prolonged finish.

ALCOHOL	ACIDITY	SUGAR	рН
13,7% Vol.	5,85 g/l	2,27 g/l	3,65





