



mapema

pz malbec

The Philosophy

Longtime friends and winemakers Pepe Galante and Mariano Di Paola joined forces with one thought in mind: combine their expertise and experience as two of Argentina's most accomplished winemakers, source the best possible grapes, and make super wines from each harvest. Mendoza is a large region, but the select *primera zona*, or what Pepe and Mariano call the "pz", vineyards of the Tupungato and La Consulta districts regularly achieve perfect grape maturity in this high altitude, cool climate zone. This 100% Malbec blend from vines up to 80 years old gives Pepe and Mariano the great intensity and elegance they strive for.

The Details

Vintage:	2007
Varietal Composition:	100% Malbec
Locations:	Tupungato, La Consulta,
Avg. Vineyard Elev.:	3,450 feet
Avg. Age of Vines:	50 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	12 months in 100% new French barriques
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.68
T.A.	5.4
Total Case Production:	300 (6 pack wooden cases)

Tasting Notes/Food Pairing Suggestions

Black velvet in the glass, the layer of flavors begins with ripe black cherry and boysenberry and continues with a touch of smoke and spice. It achieves that elusive combination of concentration, complexity and finesse. Great with foods like veal chops, duck with fruit sauces, beef, lamb, grilled or roasted chicken, and game birds.

About the Name/Label

mapema is a fusion of the first names of these two accomplished winemakers—Mariano seemed to think that he was more important, so his appear twice! The label displays two grape vines that not only illustrate the wine's name but also vines that have done everything in their power to produce grapes that will go on to create a great wine.