



mapema

malbec

The Philosophy

In winemaking, two heads are definitely better than one when trying to make incredible wines. Longtime friends and winemakers Pepe Galante and Mariano Di Paola banded together in 1999 to bring well over 40 years of winemaking expertise to their mapema wines. Theirs is a history of rich individual accomplishments; Pepe and Mariano are widely recognized as two of Argentina's most talented winemakers, and they joined forces with one thought in mind: take the expertise and experience of two seasoned winemakers, search out the best possible grape sources (in the "primera zona" or top viticultural area), and make great wines from each harvest. This is their first Malbec release (they have three releases of their "primera zona" red blend).

The Details

Vintage:	2002
Varietal Composition:	100% Malbec
Locations: (Department-District)	San Carlos-La Consulta,
Avg. Vineyard Elev.:	3,100 feet
Avg. Age of Vines:	20 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	100% free-run
Oak Regimen:	12 months in 50% new & 50% second-use French barriques
Fining:	None
Filtration:	None
Alcohol:	13.6%
pH:	3.47
Total Case Production:	1000 cases

Tasting Notes/Food Pairing Suggestions

Intense purple color with shades of violet. Wafting aromas of red & black cherries are echoed on the palate. This wine has excellent weight, but never gets dull or heavy due to the complex chocolate and tobacco flavors that mingle with the concentrated fruit in the long finish. The suave tannins make this one easy to enjoy upon release and over the next few years. This is a great example of "cool weather" Malbec—it has all the immediate spicy/fruity character of the grape, but it also has a deeper, more serious side as well. Best with meats such as pork (grilled or roasted loin or tenderloin), grilled hamburgers or steaks, and lamb prepared any way you like.

About the Name/Label

Mapema is a combination of the first two letters of the partners' first names—Mariano seemed to think that he was more important, so his appear twice! The label displays three grape vines following harvest—vines that have done everything in their power to produce grapes that will go on to create a great wine. It is a feeling that the two winemaking partners share with each other and express in their wine.