



# mapema tempranillo

## **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, and make great wines from each harvest. This is their first Tempranillo release (they have three releases of their "primera zona" red blend as well as a Malbec).

## **The Details**

Vintage:	2004
Varietal Composition:	100% Tempranillo
Locations:	La Consulta
Avg. Vineyard Elev.:	3,100 feet
Avg. Age of Vines:	41 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	100% free-run
Oak Regimen:	12 months in 50% new French & 50% new American
Fining:	None
Filtration:	None
Alcohol:	13.5%
pH:	3.65
Total Case Production:	1,500 cases

## **Tasting Notes/Food Pairing Suggestions**

Intense fruit character, with deep color and flavors of ripe black cherries and black raspberries. The wine finishes with captivating hints of cardamom and allspice. 12 months of aging in new French and American oak barrels adds an elegant smoky flavor. This is a distinctly Argentine Tempranillo—serious wine, but with a fun, easy-going edge to it. It will pair well with a wide variety of chicken, pork and lighter beef dishes.

## **About the Name/Label**

mapema is a combination of the first two letters of the partners' first names—Mariano seems to think that he is more important, so his appear twice. Pepe claims that it takes two of Mariano to equal one of himself! 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.