



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 second Malbec release (they have four releases of their "primera zona" red blend).

The Details

Vintage:	2005
Varietal Composition:	100% Malbec
Locations: (Department-District)	San Carlos-La Consulta,
Avg. Vineyard Elev.:	3,100 feet
Avg. Age of Vines:	23 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:	13.5%
pH:	3.47
Total Case Production:	1500 cases

Tasting Notes/Food Pairing Suggestions

Intense purple color with shades of violet. Heady aromas of kirsch, cocoa, mint and exotic woods make you want to keep inhaling deeply. Red & black cherry flavors coat the palate, and the oak tannins frame the intense fruit flavors, keeping them from taking over the place! This Malbec is as good on the second day as it is on the first—if you can avoid finishing it! It is a great example of "cool weather" Malbec—it has all the spicy/fruity character of the grape, but it also has a deeper, more serious side. Best with meats such as pork (grilled or roasted loin), grilled hamburgers or steaks, and lamb prepared any way you like. Good with goat, too.

About the Name/Label

Mapema is a combination of the first two letters of the partners' first names—Mariano thought he was more important, so his appear twice (Pepe assumed it took 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.

