



mapema

sauvignon blanc

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 Sauvignon Blanc release (they also produce Malbec, Tempranillo, and their "primera zona" red blend).

The Details

Vintage:	2006
Varietal Composition:	100% Sauvignon Blanc
Location:	Tupungato
Avg. Vineyard Elev.:	3,900 feet
Avg. Age of Vines:	26 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Press Handling:	100% free-run
Oak Regimen:	92% Stainless Steel, 8% aged in second-use French oak for 3 months
Fining:	None
Filtration:	None
Alcohol:	13.0%
pH:	3.45
Total Case Production:	3500 cases

Tasting Notes/Food Pairing Suggestions

This loveable white starts out with enticing aromas of lemon, fresh herbs, honeydew rind, and a hint of oak. Once you swirl it around your mouth, you'll get a vibrant blast of lemon zest acidity along with lemongrass and a slightly creamy texture. This wine delivers a lot of body without losing its lively acidity, and the crisp finish doesn't keep this wine from lingering on your palate. Hard to find this kind of complexity and flavor intensity at such a reasonable price. Great all by itself, but this one will match up nicely with grilled tuna and swordfish, seared scallops, sautéed white-flesh fish like sole, or even lighter chicken dishes. A real winner.

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.