



FINCA MARTHA

MERLOT / 2017

Nature provides us with ideal ecological conditions to achieve the best expression of terroir in these wines.

THE AREA

San Rafael is an Oasis that is irrigated by the Atuel and the Diamante rivers, and par excellence, one of the wine regions for the production of premium wines of Argentina.

It is characterized by soils that are poor in organic matter, low rainfall and very low humidity, ideal conditions for healthy and quality grapes.

VINEYARDS

The grapes used for the production of these wines come from our vineyards located in Villa Atuel, San Rafael, Mendoza. They are located at 700 mts. above sea level. This area is characterized by its wide temperature range, enabling to obtain grapes of great intensity in color, and important aromatic expression.

The vineyards have an irrigation management through furrow, and a canopy management is conducted to obtain less than 13,000 kg per hectare. Therefore, small grain clusters that preserve the aromatic characteristics of each varietal are developed.

TASTING NOTES

Intense color with ruby hues. Spicy notes with black fruits that are amalgamated together to highlight its aroma. Balanced on the palate, medium structure, with presence of soft tannins. Serve at 16-18 °C.

TECHNICAL DATA

Alcohol 13.5%; Residual Sugar 2.00g/l;
Total Acidity 5.67 g/l; pH 3.52

WINEMAKER

María Belén Muñoz

AWARDS

- Argentina Wine Awards, 90 pts, Silver, Vintage 17





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The vineyards have an irrigation management through drip system that provides the exact amount of water needed by the plant. A canopy management is conducted to obtain less than 12,000 kg per hectare. Therefore, small grain clusters that preserve the aromatic characteristics of each varietal are developed.

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WINEMAKER

Cristian Olgún

