



FINCA MARTHA

GRAN BLEND / 2017

50% MALBEC - 50% CABERNET SAUVIGNON

This Great wine deserves our full attention and dedication; this is why details end up being the priority while being produced.

THE AREAS

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.

The Uco Valley has a temperate climate, with harsh winters and warm summers of cool nights. It has an average annual temperature of 14.2 °C and a thermal amplitude of 15 °C. The altitude of the region, acting as a moderator of the maximum temperatures in an environment of low relative humidity and great solar exposure, allows to produce grapes of great intensity and polyphenolic concentration. The soil is alluvial, sandy or stony, which implies excellent permeability and drainage. It is a privileged place for the production of grapes and wines of the highest quality.

VINEYARDS

The grapes used for the production of these wines come from our vineyards located in Villa Atuel, San Rafael, and vineyards located in the Uco Valley, Mendoza.

The vineyards in San Rafael are located at 700 mts. above sea level in an area of great thermal amplitude.

The vineyards have an irrigation management through furrow, and yield below 12,000 kg per hectare.

The vineyards in the Uco Valley are located at 1000 m.a.s.l. They 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.

TASTING NOTES

Violet hues and intense deep red. Very complex aromas, due to the contribution of each variety, from red fruits to menthol and somewhat spicy notes. A wine of defined and forceful personality that lets its tannins reveal with elegance and balance, with a fresh acidity that leads to a lingering finish. Serve at 16-18 °C.

TECHNICAL DATA

Alcohol 13,7%; Residual Sugar 2 g/l;

Total Acidity 5,4 g/l; pH 3,65

WINEMAKER

Maria Belén Muñoz