



FINCA MARTHA

GRAN MALBEC / 2017

An honest wine, which reflects our hard work, dedication, energy and passion.

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

Great intensity with violet tones. Aromas of red fruits, with hints of vanilla and chocolate from its passage in oak barrels. A wine that enters the mouth with the characteristic softness of the varietal. Balanced, with great structure and presence of soft tannins. Suitable for aging. Serve at 16-18 °C.

TECHNICAL DATA

Alcohol 13,5%; Residual Sugar 1,96 g/l;
Total Acidity 5,30 g/l; pH 3,70

WINEMAKER

Maria Belén Muñoz

AWARDS

- Argentina Wine Awards, 90 pts, Silver, Vintage 16
- Decanter Asia Wine Awards, 86 pts, Bronze, Vintage 16
- International Wine Challenge, Bronze, Vintage 16
- Tasted 100% Blind, 88pts, Vintage 16



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TECHNICAL DATA

Alcohol 14%; Residual Sugar 2,04 g/l;
Total Acidity 5,38 g/l; pH 3,83

WINEMAKER

Maria Belén Muñoz

AWARDS

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- Decanter Asia Wine Awards, 86 pts, Bronze, Vintage 16
- International Wine Challenge, Bronze, Vintage 16
- Tasted 100% Blind, 88pts, Vintage 16





FINCA MARTHA

GRAN MALBEC / 2015

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

An honest and sincere wine, which reflects our hard work, dedication, energy and passion.

THE AREA

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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 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 Olguín

