

MALMA FINCA LA PAPAY

SAUVIGNON BLANC

"We have achieved our dream: we have put inside every bottle the silence, the color and the mystery of this far away valley".

Argsunius Panagouia



In Mapuche Language, Malma means pride

We have decided to call "Finca La Papay" to this first generation of Malma to pay tribute to a visionary woman who, at the beginning of the 20th century, chose this Patagonian land to make her family dreams and prosperity come true.

Vineyards

Argentine Patagonia (39° South Latitude - 300 m.a.s.l.), Neuquén, San Patricio del Chañar, Route 7, Picada 15. Vineyard area: 162 hectares. Year of plantation: 2001. Rainfall: 197 mm/year. Temperature range: 20°C. Drip-irrigated vines on a high espalier, trained on a bilateral cordon with vertically positioned buds.

Comments

Malma wines are produced from manually harvested grapes from selected vineyards. Very elegant and fresh, citrus notes and aromatic flowers behind. A light mineral edginess adds complexity. Persistent, with an elegant and very pleasing finish.

Tasting notes

Bright yellow color, almost transparent, with greenish highlights. Mixed aromas of tropical fruit; citrus such as pink grapefruit and a hint of rue. Fresh wine with balanced acidity and a smooth finish.

Alcohol	13,5%
Acidity	6,15g/l
pH	3.12
Sugar	2.24g/l

VIÑEDOS DE LA PATAGONIA S.R.L.
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