

PAMPA

ESTATE

MALBEC



COUNTRY: Argentina

VARIETAL: Malbec

REGION: Lujan de Cuyo, Mendoza

VINTAGE: 2019

SIZE: 750 ml

BRAND: Pampa

TASTING NOTES

Deep dark red with violetish shades. This wine has generous and complex aromas of red fruit such as fresh plums, cherries and raspberries. Silky texture on the palate, it's a well balanced wine with good acidity.

VINEYARD

- Training System:** V.S.P.
- Soil:** Franc, very heterogeneous because of the alluvial sediments, rich in calcium and potassium, with low organic material.
- Irrigation:** Flooding by ditch with the Mendoza River, coming from the melting snow of the Andes Mountains.

HARVEST

The spring was normal, with wide temperature range (hot days and cool nights), and a low annual rainfall. In a short time, an average between 100 mm and 130 mm was accumulated, stimulating the plant growth. The ripeness was late, but in the last hot days, the delay on the cycle of the grape vine was corrected, resulting a high quality vintage.

WINEMAKING

The harvest began on the first half of March. Selected yeasts were inoculated for the alcoholic fermentation process at a controlled temperature between 23°C to 27°C, during 10 days, matching concrete and stainless steel tanks. Aging potential: 1 to 2 years.

ANALYTICAL DATA

Alcohol

13.1%

Reducing Sugars

3.08 g/l

Total Acidity

6.20 g/l

PH

3.75

PAMPA

RESERVE

MALBEC



COUNTRY: Argentina

VARIETAL: Malbec

REGION: Lujan de Cuyo, Mendoza

VINTAGE: 2018

SIZE: 750 ml

BRAND: Pampa

TASTING NOTES

Deep, red color, with garnet hues. In the nose, it's fruity and expressive, with notes of fresh plums and red fruit marmalade. In the palate, the first impact is meaty and kind. It is full-bodied with ripe tannins. Elegant finish.

VINEYARD

- Training System:** V.S.P.
- Soil:** Franc, very heterogeneous because of the alluvial sediments, rich in calcium and potassium, with low organic material.
- Irrigation:** Flooding by ditch with the Mendoza River, coming from the melting snow of the Andes Mountains.

HARVEST

The spring was normal, with optimal temperatures and a low rainfall at the end. In a short time, an average between 100 mm to 150 mm was accumulated, stimulating the plant growth. The ripeness was late, but in the last hot days, the delay on the cycle of the grape vine was corrected, resulting a high quality vintage.

WINEMAKING

The harvest began on late March. Maceration, prior alcoholic fermentation for 48 hours, at low temperature. Alcoholic fermentation with selected yeasts process at controlled temperature between 23°C to 26°C, for 18 days. Aging in oak barrels for 8 months.

Ageing potential: 4 years.

ANALYTICAL DATA

Alcohol

13.3%

Reducing Sugars

2.10 g/l

Total Acidity

4.99 g/l

PH

3.7

PAMPA

FAMILY RESERVE

Malbec



AWARDS

“94 Points”

Blind Tasting by
Andreas Larsson (2015)

“91 Points”

Tastings.com (2015)

COUNTRY: Argentina

VARIETAL: Malbec

REGION: La Consulta, Mendoza

VINTAGE: 2015

SIZE: 750 ml

BRAND: Pampa

TASTING NOTES

This wine has an intense red color with violet hues. In nose, it is complex and fragrant, with mature plum notes, typical of this varietal. It has elegant aromas of toasted bread and spices due to its long aging in oak barrels. In mouth, it is straight and juicy, displaying smooth and sweet tannins, which make it an outstanding Malbec for aging.

VINEYARD

- **Training System:** V.S.P.
- **Soil:** Franc to franc-sandy, very heterogeneous because of the alluvial sediments, rich in calcium and potassium, with low organic material.
- **Irrigation:** Flooding by ditch with the Tunuyan River, coming from the melting snow of the Andes Mountains.

WINEMAKING

The harvest began on mid April. Maceration, prior alcoholic fermentation for 3 days, at low temperature. Alcoholic fermentation process with selected yeasts at controlled temperature between 26°C and 28°C, for 26 days. Aging in French oak barrels for 12 months and then in bottle for at least 8 months.

ANALYTICAL DATA

Alcohol
14.3%

Reducing Sugars
1.90 g/l

Total Acidity
5.07 g/l

PH
3.68