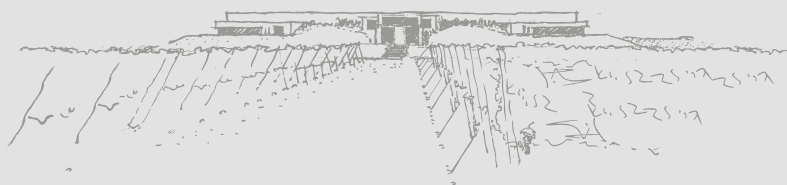




## FAMILY RESERVE



## CHARDONNAY

The Reserva de Familia line features wines where the terroir expresses itself candidly, with pure varietal aromas and a balanced and elegant structure. Barrel aging imparts complexity and longevity to the wines.

"Malma" is a word of the original inhabitants of Patagonia, meaning pride. Pride in the journey taken and in all that has been achieved. Bodega Malma, owned by the Viola family, pioneers in viticulture in San Patricio del Chañar, lives up to its name with the pride we feel in how our wines express the terroir and the dedication we put into their production.



### VINEYARD

**Region:** San Patricio Del Chañar - Patagonia Argentina.

**Latitude:** 39° S.

**Climate:** Wide temperature range. Low humidity, constant winds, and scarce rainfall.

**Soil type and composition:** Soils abundant in medium and coarse fragments, well-drained, moderately deep, very poorly supplied with organic matter.

### WINEMAKING

**Variety:** 100% Chardonnay.

**Fermentation:** Traditional 14-18 days fermentation with controlled temperature at 16-18°C. Movement of fine lees post-fermentation.

**Aging:** 2-4 months in contact with oak, 20%.

### TASTING NOTES

**Color:** Greenish-yellow with golden highlights.

**Aroma:** Attractive aromas of white peaches, honey, and notes of toasted bread and vanilla.

**Palate:** A wine with good volume, full of stone fruit and citrus flavors, refreshing acidity that makes it agile with a persistent finish.

ALCOHOL	ACIDITY	SUGAR	pH
13,4% Vol.	5,60 g/l	2,03 g/l	3,31

