

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
ORFMAL	Bodegas Orfila	Argentina	Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Malbec	13%	Yes, old oak	Screwcap



Background

Bodega Orfila was started in 1905 by José Orfila, a Spanish immigrant from Majorca, and today the original colonial cellars house a wine museum. In 2011 the Gancia family took over Orfila and they operate from a modern winery in San Martín, 45 km from Mendoza, under the watchful eye of head winemaker Guillermo Chavero.

Winemaking

Once picked, the grapes are destemmed and crushed and fermented at a temperature between 22 °C and 26 °C for 7 days, with a focus to preserve the fruit components and maintain its varietal expression. Wine is briefly transitioned to oak to soften tannins and add depth, it is then filtered then bottle aged for 2 months before release.

Tasting & Pairing

Intense red fruit aromas with a slight jammy quality. Notes of tobacco on the palate and a fine balance of tannins and acidity.

Excellent with grilled red meats, and umami rich dishes.

Sustainability & Extra Information

n/a