

# Orfila

## Malbec

### ABV

13%

### Capsule

Screwcap

### Code

ORFMAL

### Region and Country

Mendoza, Argentina

### Grapes

Malbec

## Producer

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Bodega Orfila was started in 1905 by José Orfila, a Spanish immigrant from Majorca, in 2011, the Gancia family took over the running of the estate and has preserved the original colonial cellars which now house a wine museum.

## Climate, viticulture, winemaking

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The winery operates in San Martin, 45km from Mendoza, under the watchful eye of head winemaker Guillermo Chavero. 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 Notes

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

## Good to know

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