



OMBU | MENDOZA, ARGENTINA

AUTHENTIC AND EXCITING NEW LINE OF WINES FROM ARGENTINA, THE OMBU WINES ARE HAND CRAFTED BY THE FOURTH GENERATION WINEMAKING FAMILY OF BODEGA ROCA.

From Italian and Spanish ancestors, Alejandro Roca, has taken the helm as the winemaker and carries on the family tradition of making honest, high quality wines. With 114 hectares dating back 85 years, the Bodega Roca vineyards are at 2,300 ft. above sea level in the premier winegrowing region within the province of Mendoza. San Rafael is the southern oasis of Mendoza, a high desert oasis, with low rainfall, intense sun and mild nights. All this contributes to the slow maturing of grapes and result in well balanced, complex fruit.

The Ombu tree, a cultural symbol of the Argentine gaucho, is distinguishable from afar as it provides comfort and shelter from sun and rain. Like the tree, Ombu wines are representative of a rich heritage of winemaking tradition and the appreciation of finding comfort with friends, family and a great glass of wine. Enjoy!



OMBU MALBEC INFORMATION



- Grape Variety: 100% Malbec
- Vineyards : Finca La Perseverancia.
- Concentration of sugar at the moment of the harvest: 23° brix
- Production per hectare: 80 qq.
- Age of the vineyard: 50 years old.
- Harvest: manual, transported from the vineyard to the winery in boxes of 20 kilograms.
- Oak aging: 8 months
- Alcohol: 13.5 Total acidity: 5.7 pH: 3.70

PROCESS

This wine comes from old vineyards that has been managed in order to get a balanced yield for the best quality and the right maturation. The Malbec fruit has 48 hours of cold maceration and the total time of maceration was 30 days. We use selected yeast for alcoholic fermentation and native malolactic fermentation.

TASTING NOTES

Intense color of red, violet tones being reflected. Aromas of red fruit predominant which perfectly combine with sweet notes of vanilla. Significant body structure on the palate thanks to the high concentration of well-ripened tannins. Elegant wine of great persistence in the mouth.

PRESS/REVIEWS

- **2018 vintage: 92 POINTS, ONE OF THE YEAR'S BEST MALBECS** - Wine & Spirits, October 2019 (suggested retail: \$16)