



INSPIRED BY CONDOR

La Pausa Organic Malbec

Region

Famatina, within the La Rioja region of Argentina, sits in a remote valley in the Andean foothills. Conditions are harsh, with summer temperatures reaching up to 45 °C and only 7 inches of rain per year. However the altitude (900 - 1,400 m.a.s.l.) offers dry winds, cooler nights and wide diurnal temperature variation that support a long growing season allowing grapes to develop complex flavours and greater acidity. Well-known for its Torrontes, it also produces excellent Malbec.

Producer

'La Pausa' means 'The Pause', a moment to reflect and remember what is important. For us it was to consider the environment and our social responsibility, so 'La Pausa' is a low-intervention organic Malbec in a new 30% lighter weight bottle with sustainably sourced FSC certified labels. The wine is also certified Fairtrade, so 100% of grapes sourced from producers who ensure workers' rights, safer working conditions and fairer pay.

Viticulture

VST and Pergola.

Vinification

40% aged 3 months in oak, 70% French & 30% American.

Tasting Note

La Pausa Organic Malbec offers a deliciously ripe, fruit-driven nose with violet aromatics; a freshness on the palate complements the full, smooth, and rich fruit character of the wine, a note of spice adding complexity to the long finish.

Food Matching

Ideal with a juicy rump steak as well as with all other types of grilled red meats and tomato-based pasta dishes.

Technical Information

Country	Argentina
Region	Famatina Valley, La Rioja
Altitude	900-1,100 m.a.s.l.
Blend	100% Malbec
Body	Full
Oak	40% for 3 months in French & American oak
Residual Sugar	~
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	Yes
Biodynamic	No
Allergens	Sulphites