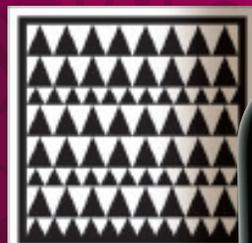




MONTCALM
WINE IMPORTERS, LTD



MALOMBRA



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| WINERY | Mesa |
| WINE | 'Malombra' Isola dei Nuraghi IGT |
| REGION | Sardegna |
| VARIETAL | 100% Syrah |
| LOCATION OF VINEYARDS | Sulcis Iglesiente area |
| TYPE OF PLANTING | Traditional |
| SOIL | Naturally sandy and chalky with good nutrients and minerals |
| TYPE OF CULTIVATION | "Alberello" bush training with low wires |
| VINIFICATION | Harvest takes place in early to mid-September. The wine macerates on the skins for 15 days at controlled temperatures. After drawing off, it matures in new oak barriques where it completes malolactic fermentation. |
| AGING | It remains in barriques for about 12 months. It completes its ageing in lined cement vats and then it rests in bottle for an additional minimum of 6 months. |
| ALCOHOL CONTENT | 14–15% |
| TOTAL PRODUCTION | Yields are 60–70 q/ha |
| OENOLOGIST | Stefano Cova |

TASTING NOTES

'Malombra' has a luminous, rich, intense garnet red color. It has a delicate nose showing notes of well-ripened fruit with hints of pomegranate, quince jam, floral scents, vanilla and clove, tanned leather, pipe tobacco, and chocolate, all of which continue to the well-structured palate. Pairs well with char-grilled steaks, pot roasts, and mildly spiced dishes.

ABOUT THE WINERY

Cantina Mesa is located on the south-western tip of the island of Sardinia. It is said that grape vines were brought over to the island by the Phoenicians over 1,000 years ago. The climate of this area is ideal for grape-growing since the maestral breezes from the ocean keep the vines cool from the hot Sardinian temperatures. The word "Mesa" means "dinner" or "table" in both the Sardinian and Spanish languages. The estate is dedicated to the strong philosophy of Sardinian culture. Cantina Mesa was created as a declaration of love and as a celebration of "all things Sardinian"; namely obtaining nourishment among friends, maternal love, simplicity, and blissfulness. The state-of-the-art winery uses gravity in their winemaking process in order to avoid damaging the grapes by pumping. Grapes are collected on the roof of the winery, travel down to the fermentation area, and finally arrive in the cool underground cellar to age.

www.cantinamesa.it