

T2

MALBEC

AOP Cahors



VINTAGE 2016

VINEYARD

From the second terrace or middle Riss terrace (-200,000 years), constituted of ancient alluvial soils of the Lot River. A valley terroir.

Siliceous deposits, sand and gravels which have been leached more than the the first terrace, but less than the third.

VINIFICATION

Harvest is placed in a tank without much crushing. Alcoholic fermentation for a week in a temperature controlled stainless steel tank. Progressive rise in temperature starting at 21°C up to 29°C at peak.

Post-fermentation maceration for approx.

10 days to ensure optimal extraction of tannins and other aromatic compounds. Ageing in new 225 litre oak barrels (French oak, slight heat) for 20 months.

TASTING NOTES

Intense kirschy black cherry nose, candied, puréed and spicy. In the mouth - coconut, fresh mushrooms and buttery. Excellent body. Concentrated and powerful.



VINOVALIE
Les Portes du Tarn - 81370 Saint-Sulpice
05 63 57 18 10 - contact@vinovalie.com

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.