

T4

MALBEC

AOP Cahors



VINTAGE 2016

VINEYARD

Grèzes or calcareous scree. Terroir is constituted of fragments of calcareous rocks eroded over millenia. Winter frosts fragment the calcareous slope (T5) resulting in the formation of deposits at the bottom of it. These partially cover the third terrace.

VINIFICATION

Harvest is placed in a tank without much crushing. Alcoholic fermentation for a week. Temperature controlled fermentation in stages to reveal thoroughly the finesse of this kind of wine. Ageing in new 225 litre oak barrels (French oak, slight heat) and lees regularly stirred for 15 months.

TASTING NOTES

Intense deep red robe. Nose of dark candied fruits. In the mouth; pepper, cloves and spices. Well-structured final with a note of grilled cocoa.



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