



Malbec Naturel by FROMM 2020

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyard certified organic (BioGro), dry farmed.

Winemaking

Hand-picked between the 7th and 15th of April. “Wild” yeast fermented with a high portion of whole berries. 4 weeks total time on skins, then pressed and matured for 17 ½ months in used French oak barrels. Neither fined nor filtered and made without any adjustments or additives except for a minimal amount of sulphur at bottling to ensure the wine’s stability.

Wine facts	Grape variety	Malbec
	Bottled	November 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	580 bottles
	Cellaring potential	2030
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	13.5%
	Total acidity	6.4 g/l
	pH	3.72
	Residual sugar	less than 1 g/l

Winemaker’s comments

Unlike our Pinot and Syrah Naturel, which are bottled within 8 months from vintage, the Malbec Naturel matured for an additional year in used French oak barrels. The colour is deep and dense, almost black, and the nose continues with the same intensity and dark fruit concentration that follows through on the palate. This is a “high-octane” Malbec in every aspect from the colour and aroma purity to the striking varietal expression on the palate, all within the wine’s excellent structure and tannin support, combining power and elegance. This wine will age superbly for at least 10 years but can already be enjoyed now with strong flavoured food.

Food match

This wine is beautiful with venison, beef, lamb, stews, creamy sauces with some spice, vegetarian dishes, cheese and charcuterie.

