

# MALMAU

HANDCRAFTED WINES

VARIETIES	HARVEST	ORIGIN
100% Malbec	2018	Maule Valley

## A ROUGH AND WILD WINE IN ITS ESSENCE

We tossed all protocol to the wind with this Malbec from Maule see what we did there with the name Malmau? We fell in love with an old vineyard and let the grapes have their way, harvest them on three different dates, vinified them with their own native yeasts in concrete eggs and stainless tanks, and aged the wine in 500-liter barrels. The result? A wine called Malmau, a play on words—a combination of Malbec and Maule—to honor both the variety and the valley.

## DENOMINATION OF ORIGIN

Pencahue estate, Maule valley.

## VINIFICATION

The grapes were hand picked on three different dates to obtain a global perspective of ripening in the vineyard. They were destemmed and selected, as usual, and then 50% underwent alcoholic fermentation in a concrete egg and the rest in stainless steel tanks, all with native yeasts and without added nutrients. The wine remained on its skins for a 30-day post-fermentation maceration and then drained and pressed directly to barrels where the malolactic fermentation took place.

## AGING

12 months in 500-liter French oak barrels, 50% new and 50% second use.



## TASTING NOTES

**Colour:** intensely red with a violet hue.

**Aroma:** notes of berries and violets with a mineral touch.

**Flavour:** potent on the palate with well-rounded tannins with good texture. The presence of rich acidity makes this a very fresh and natural wine.

**Serving Temperature:** 16°C.

**Food Pairing:** slow-cooked fatty meats, such as goat and lamb.

**Keeping Potential:** 10 years.

<input type="checkbox"/> D.O.: Maule Valley	<input type="checkbox"/> 2018 Harvest
VARIETIES 100% Malbec	
ANALYSIS	
Alcohol: 13%	<input type="checkbox"/>
pH: 3.4	<input type="checkbox"/>
Total Acidity: 3.8 g/L	<input type="checkbox"/>
Residual Sugar: 2.09 g/L	<input type="checkbox"/>