

FEST

MALBEC

MENDOZA

ARGENTINA



WINEMAKER NOTES

Ripe blackberries, fresh plums, and sweet spices. In the palate is silky and warming with more black fruit and cherries. The wine is vibrant with an alluring blend of fruit along with clove and cinnamon spices. A great wine with an elegant fresh finish.

VINIFICATION

Bunch sorting table and berry sorting table. Cold maceration (pre-maceration) at 10°C (48-72 hours) before fermentation, that occurs in stainless steel tanks with individual temperature control system for 15 to 20 days.

The fermentation takes place with selected yeast between 20° to 26°C alternating pumping over (remontage) and delestage to obtain the best quality in tannins.

Aging is in French (J.F. Cooper) and American (Kelvin) oak barrels of first and second use for 6 months.

ORIGIN

Mendoza, Argentina.

BLEND

100% Malbec.

FOOD PAIRING

Excellent with smoky cured beef, pulled pork, beef empanadas or arepas, classic chili con carne or meatballs.

Fest Malbec always goes well with a fresh beef burrito or burgers and will take well on medium hot spice dishes, like lamb curries (i.e rogan josh) or a traditional chicken tikka.