

# MALMAU

HANDCRIFTED WINES

VARIETIES  
MALBEC

VINTAGE  
2019

ORIGIN  
MAULE VALLEY

## A WALK ON THE WILD SIDE

IT ALL BEGAN ON AN ESTATE THAT HAD BEEN ABANDONED TO ITS FATE IN THE MAULE VALLEY, WHERE WINEMAKER DANIELA SALINAS DISCOVERED A PARADISE GROWING WILD. IT WAS A CASE OF LOVE AT FIRST SIGHT, AND HE IMMEDIATELY TOOK UP THE CHALLENGE OF TURNING THESE GRAPES FROM AGED MALBEC VINES INTO WINE. THE RESULT? A MIRACULOUS DRINK, CHRISTENED MALMAU, A WORD-PLAY HONOURING ITS ORIGIN, MAULE, AND THE GRAPE VARIETY THAT GAVE IT LIFE, MALBEC.

## 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.

## WINE DESCRIPTION

**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.



## ANALYSIS

Alcohol: 13%

pH: 3.4

Total Acidity: 3.8 g/L.

Residual Sugar: 2 g/L.

