



squealing pig



squealing pig

2018 mendoza
malbec

Colour

Ruby red ~~shoes~~

Nose

Bursting with red and dark berry flavours, with hints of leather and ~~zest, zip, zing~~ spice.

Palate

The palate is ~~scrumptious~~ richly fruity with excellent length, firm tannins and acidity provide a long finish.

Viticulture

Our Agrelo vineyard sits ~~high up in wine heaven~~ at around 1000m above sea level with a semi-desert climate where drip irrigation is necessary. The soils are sandy loam with gravel and we plant 5,500 plants per hectare. The 2018 harvest was an early one due to hot, dry conditions and began in mid March. Quality and concentration was high this year and the vintage was ~~marvellous~~ if we do say so ourselves outstanding.

Vinification

100% Malbec from Agrelo in Mendoza, 10 year old vines. Grapes were destemmed and then cold soaked for two days, to extract colour, flavour and to encourage wild yeast to kick start fermentation. The blend underwent ~~a super complicated process~~ alcoholic fermentation for 14 days, followed by malolactic fermentation and 15 days batonage.

Cellaring

Up to three years (~~if you can wait!~~).

Technical Information

Region | Mendoza, Argentina

Variety | Malbec

Alcohol | 13.5%

Residual Sugar | 6g/l

Total Acidity | 5.51g/l

pH | 3.68

Suitable for vegans and vegetarians