



FAT BASTARD

MALBEC

TWO THOUSAND & NINETEEN

GRAPES

Malbec.

ORIGIN

Mendoza, Argentina.

VINTAGE

A dry, cool spring and constant evening breeze made for a long growing season. Whilst yields and berry size were down, this produced fruit of intensity with strong aromatic complexities. The 2019 harvest occur 1–3 weeks earlier than usual.

VINIFICATION

Fermented in open concrete tanks for 28 days at low temperatures in order to obtain a greater intensity of aromatics. A gentle extraction process allowed us to achieve a wine with structure and complexity.

TASTING NOTE

A ripe, juicy and jammy wine. Our Fat Bastard Malbec is jam packed with nuanced flavours of vanilla, dark ripe cherry and plum. Tobacco follows through with smoky cured meats not far behind. Malbec, fiesta, siesta, repeat!

FOOD MATCH

Well suited to variety of red meats and spicy foods.



ALC: 14% PH: 3.40

TA: 5.67G/L RS: DRY

FAT BASTARD REMARKABLY FULL BODIED