



FROMM Malbec Fromm Vineyard 2019

Viticulture

No herbicides, pesticides or systemic fungicides used. Only approved natural fertilizer applied. Vineyard certified organic (BioGro).

Winemaking

Hand-picked on April 8th. Destemmed, “wild” yeast fermented with a high portion of whole berries. 27 days total time on skins. Matured for 23 months in used Burgundian oak barrels and bottled without fining or filtration.

Wine facts	Grape variety	Malbec
	Bottled	July 2021 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1640 bottles and 24 magnums
	Cellaring potential	2036
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	13.5%
	Total acidity	6.7 g/l
	pH	3.63
	Residual sugar	less than 1 g/l

Winemaker's comments

The 2019 Malbec matured for 23 months in French oak barrels in our temperature-controlled cellar without any sulphur and was bottled without fining or filtration. A very small sulphur addition was made just prior bottling to safeguard the wines stability for the future.

The colour is inky, almost black, yet the nose has a brightness that complements the dark fruit and violet florals of this classic cool climate Malbec from an outstanding vintage. The palate is full bodied with cassis and dark damson plum flavours, rich and complex. A big but not at all heavy wine of great harmony and well-integrated tannins that finishes with good tension and freshness.

Food match

Great wine for all meat lovers. Venison, beef and lamb from the BBQ or a stew with a nice sauce just go for it. Beautiful with cold cheese and meat platters or enjoy this wine just on its own.

FROMM Winery, August 2021/SW

