



FROMM Malbec Naturel 2021

Viticulture

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

Winemaking

Hand-picked on April 9th. Destemmed, “wild” yeast fermented with a high portion of whole berries. 25 days total time on skins. Matured for 14 months in used Burgundian oak barrels and bottled without fining or filtration. Only one very small sulphur addition was made just prior bottling to safeguard the wine’s stability for the future.

Wine facts	Grape variety	Malbec
	Bottled	July 2022 under cork at FROMM Winery
	Labelled and packed	at FROMM Winery
	Production	1156 bottles
	Cellaring potential	2032
	Winemaker	Hätsch Kalberer
	Store	10° - 14°
	Enjoy	16° - 18°

Wine analysis	Alcohol	14.0%
	Total acidity	6.3 g/l
	pH	3.75
	Residual sugar	less than 1 g/l

Winemaker’s comments

The colour is deep purple, nearly black, very dense yet with a vibrant, lively shine. The same vibrancy continues on the nose with intense dark fruit, blackberry and violet aromas that follow through on the concentrated, mouth-watering and refreshing palate, which has great structure, power and tension, but also elegance. A delightful cool climate Malbec with a long life ahead yet with irresistible drinkability as a young wine.

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 2022

