



## FROMM Malbec Fromm Vineyard 2020

### Viticulture

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

### Winemaking

Hand-picked between the 7<sup>th</sup> and 15<sup>th</sup> of April. Destemmed, “wild” yeast fermented with a high portion of whole berries. 25 days total time on skins. Matured for nearly 20 months in used French oak barrels in our humidity and temperature-controlled cellar. One very light filtration just prior bottling.

### Wine facts

Grape variety	Malbec
Bottled	February 2022 under cork at FROMM Winery
Labelled and packed	at FROMM Winery
Production	1376 bottles and 12 magnums
Cellaring potential	2036
Winemaker	Hätsch Kalberer
Store	10° - 14°
Enjoy	16° - 18°

### Wine analysis

Alcohol	14.0%
Total acidity	5.6 g/l
pH	3.66
Residual sugar	less than 1 g/l

### Winemaker's comments

Deep inky/black colour that leads to a vibrant and penetrating, dense nose of dark fruit, wild berries and cassis aromas with an underlying earthy complexity. The palate is ripe, concentrated and focused with strong tannin support, that will require 2 to 3 years to integrate into a fully balanced and harmonious wine, even though it is already very enjoyable with some hearty comfort food. In short, a high intensity, cool climate “tour de force” Malbec, combining restrained power and elegance.

### Food match

This wine is beautiful with venison, beef, lamb, stews, creamy sauces with some spice, vegetarian dishes, cheese and charcuterie.

FROMM Winery, October 2022

