VILLA BLANCHE

Malbec

A deep purple red. The nose opens with pure aromas of cherry, blackcurrant and strawberry, accompanied by notes of juniper and intense black pepper. The palate opens cleanly with smooth, powerful tannins and red berry fruit, notably wild raspberry, complemented by well-integrated touches of mint and fresh vanilla. A well-balanced Malbec that combines structure, natural freshness and aromatic maturity.

TECHNICAL SHEET

Appellation
IGP OC Malbec

Vintage
2024

Varieties
Malbec 100%

Alcohol
13% alc. /vol

Terroir
Clay-limestone

Vinification
Traditional vinification with total destemming and no crushing before vatting. Yeast seeding. Pumping over for thirty minutes daily just after the start of fermentation up to 10% alcohol, at a fermentation temperature of around 28° C. Then a little moistening of the cap every day until the end of alcoholic fermentation. Total vatting time 3 weeks. Malolactic fermentation takes place on clear, settled wine.

Ageing
100 % concrete vats

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