



CULMINA
FAMILY ESTATE WINERY

Malbec 2020

VARIETAL	APELLATION	VINEYARD
Malbec (100%)	Golden Mile Bench	Arise & Stan's Benches

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.1 g/L	5.9 g/L	3.9	14%

FERMENTATION	BRIX AT HARVEST
100% French Oak 30% New 70% 1 & 2-year-old	24°

MATURATION	HARVEST DATE
16 months in barrel	October 22 & 23, 2020

BOTTLING DATE
July 22, 2022

AGING POTENTIAL
2023 – 2030

VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

TASTING NOTES

Lush aromas of roasted red cherries mingle with more savoury notes of sagebrush and dried Provençal herbs. The richness of the fruit on the palate is supported by a fine-grained tannin structure and bright acidity. Red fruit flavours along with notes of Assam tea carry through an elegant, lengthy finish.

FOOD PAIRING SUGGESTIONS

Black pepper and Malbec-braised pork shoulder; charcoal-grilled New York strip steak with Oliver garlic scape Chimichurri; aged cheeses such as Pecorino Romano or Manchego; traditional Cherry Clafoutis such as the one made by winemaker Jean-Marc's Mamie Hélène.