



CULMINA
FAMILY ESTATE WINERY



N° 016 NATURAL MALBEC VINTAGE 2021

VARIETAL Malbec	pH 4.05
APPELLATION Okanagan Valley	RESIDUAL SUGAR 0.5 g/L
SUB-APPELLATION Golden Mile Bench	ALCOHOL 13.7%
VINEYARD Arise Bench	BARREL REGIME Neutral French Oak
HARVEST DATES October 23	MATURATION 3 months in barrel
BRIX AT HARVEST 24°	FERMENTATION 100% Indigenous Yeasts
TITRATABLE ACIDITY 5.6 g/L	BOTTLING DATE March 21, 2022

VINTAGE CONDITIONS

A warm spring led to a slightly earlier than usual budbreak and early flowering. The cooler temperatures in June resulted in a small fruit set with loose bunches. Fall brought a welcome reprieve from the heat of the summer. With even temperatures and no rain or frost through an extended harvest period, each block was harvested at optimal ripeness. The wines from this vintage display exceptional concentration, structure and power.

NOTES:

TASTING NOTES

Vibrant plum in colour, enticing aromas of pomegranate, blackberry and violets are complimented by Okanagan sagebrush and black pepper. Fresh acidity and well balanced tannins provide structure to the juicy palate filled with ripe blueberry, plum and black cherry. A rich, persistent finish offers savoury notes of cardamom.

FOOD PAIRING SUGGESTIONS

Roasted autumn vegetable salad, served warm and topped with toasted hazelnuts; Crispy-skinned duck leg confit with a redcurrant sauce; Chuck burgers with caramelized onion and fig jam, goat cheese and arugula; Beef short ribs marinated in Ají Amarillo and soy sauce then quick-seared; Pungent cheeses such as a cave-aged Tellegio