

Aroma d'Olt - Malbec Rouge

« Vin de Pays du Lot »

Aroma d'Olt has been created in order to offer a different view of the **Malbec Grape**.

Fresher, fruitier, an easy to drink young wine.

Location:

The vineyards are established at Albas on the 2nd and 3rd terraces of the Lot River a gravely, chalky-clayey soil.

Varietal composition:

Malbec: 100%

Vinification :

The grapes are picked early in the morning, put into vat at an already low temperature and immediately refrigerated. Cold, prefermented-maceration for 2 days, and alcoholic fermentation at low temperature – 20°C. **Natural clarification in stainless steel vats.**

The Wine :

- Bright dark ruby robe with purple hues.
- Scents of **red and black-currant** with touches of **coffee and caramel**.
- On the palate, a very fresh attack with the same aromas as on the nose.
- A fleshy texture with a lot of volume and **well coated tannins**.
- The final burst out with a **concentrated fruit with toasted notes**.

Preferably drink while in its youth and within 3 years after the harvest.

