

2018 PRIVATA MALBEC - EX NIHILO VINEYARDS

... out of nothing



WINEMAKING

This 2018 Malbec took just over three weeks to complete fermentation. After primary fermentation, the wine was put into French Oak barrels to go through malolactic fermentation (MLF).

After MLF was complete the Malbec was racked from barrel to tank and put back into the same barrels for a total of 20 months.

TASTING NOTES

Introducing a wine that lives and breathes the Okanagan sun. Brand new to our portfolio, delight in a full body wine rich with blueberry, vanilla and sweet tobacco on the nose.

Overflowing with dark fruit, savour jammy flavours of blackberry and dark plum with a smooth cocoa finish. Medium tannins present in this dry style of wine, making it the perfect food pairing partner.

Appellation:	Osoyoos, Okanagan Valley
Composition:	100% Malbec
Bottle Size:	750 mL
Alcohol:	13.6%
Residual Sugar:	2.05 g/L
Acidity:	5.85 g/L

**EX NIHILO VINEYARDS
OKANAGAN VALLEY**