

# 2019 PRIVATA MALBEC - EX NIHILO VINEYARDS

*... out of nothing*



## **WINEMAKING**

The 2019 Privata Malbec was grown in two vineyards from the south Okanagan. Both vineyards were picked in the last week of October just one day apart from each other.

Grapes were fermented in stainless steel tanks for about 19 days and then put to barrel for malolactic fermentation (MLF). After MLF was complete the wine was racked back to tank to get a good homogenise mix. Then back to barrel, 80 % French oak and 20% American oak.

## **TASTING NOTES**

Our 2019 Privata Malbec is a true expression of the Okanagan terroir and a summer full of sunshine.

Delight in a full body wine loaded with morello cherry, black plum, star anise and blueberry on the nose. Overflowing with plump dark fruit flavours and a baking spice finish.

Medium tannins present in this dry style of wine, making it the perfect food pairing partner with lean red meats, dark poultry, and funky and rich soft to semi firm cheese.

Appellation:	Osoyoos, Okanagan Valley
Composition:	100% Malbec
Bottle Size:	750 mL
Alcohol:	13.2%
Residual Sugar:	2.4 g/L
Acidity:	6.2 g/L

**EX NIHILO VINEYARDS  
OKANAGAN VALLEY**