

ineo MALBEC



WINEMAKING TECHNIQUES

The harvest of this Malbec was carried out quite early to guarantee a good acidity and optimal maturity of the grape.

The grapes are subjected to a semi-carbonic maceration, where part of the berries is left intact, while the other part is subjected to a slight pressure to release the juices. This technique makes it possible to obtain fruity, aromatic and supple wines on the palate. The fermentation carried out with native yeasts is carried out at a controlled temperature of 25°C for 8 days. The wine has had a short aging in stainless steel tanks. The bottling took place in March in a white bottle that reveals the beautiful color of this wine.

TASTING NOTES

At first glance, this Malbec shows violet reflections that testify to its youth. On the nose, the aromas of red fruits such as cherry and raspberry are predominant. In the mouth, the wine is supple and fruity with present but fine and elegant tannins. The aromas of red fruits perceived on the nose are found, as well as notes of light spices. The finish is pleasant and leaves a sensation of freshness in the mouth. This young and fruity Malbec is an easy-to-drink wine, perfect for a friendly tasting with friends or to accompany simple dishes such as grilled meats or pizzas. It can also be enjoyed slightly chilled on hot summer days.

CLOTHING

Bottled in a lighter bottle, without a capsule on part of the networks, we are looking to limit the environmental impact. As we did for the label of Bise, our maceration white wine, we have solicited Isabelle Lacombe: "Graphic designer by profession for 20 years, I create illustrations combining painting and cutting, while favoring floral and vegetable atmospheres. After the adventure of "Bise", I am delighted to collaborate again with Isabelle & Thierry on their latest: the "Neo" cuvée! Still in the naive and colorful spirit that characterizes me, the budding spring inspired me with an atmosphere of flowers, berries and cherries in bright colors to present this wine with a fruity character"

Malbec-Neo

Southwest, Wine from France, Domaine Château Le Payral, Organic and Biodynamic Wine

Grape: Malbec

Profile: Light and fruity red wine, 12% ABV.

Characteristics: Fresh and fruity nose. A greedy and light palate.

Recommendations (pairing, service, aging potential): Serve between 14°C and 16°C as an aperitif, with charcuterie, grilled meats. Aging potential: meant to be enjoyed in its youth.

QUANTITIES PRODUCED:

4000 bottles

