



## FAMAIEY

**Name of the Cuvee:  
MALBEC ROSE  
PETNAT**

Appellation of the wine:  
Vin de France

Alcohol : 12.5% alc by vol

Grape Variety (%)  
100% Malbec

Terroir : 1st and 2<sup>nd</sup> terrace of the Lot Valley, Argilo-siliceux

Vinification : Machine harvested in the morning to keep all the freshness!  
Short pellicular maceration.

Temperature controlled vinification in steinless stail at maximum 18° C.  
Almost at the end of the natural fermentation we stop the fermentation by chilling the juice.  
Once the fermentation is stopped we bottle the wine with the beer cap. Once the wine warms up again the remaining natural yeast starts fermenting the natural residual suger again and will produce natural CO<sup>2</sup>. No filtering , no added sulfites.

Tasting Notes : Very aromatic nose. Superbly intense with hints of cider and beer but still very fruity, dominantly red fruit.

Although this PETNAT is dry, you have a lot of roundness and fruit, again that red fresh fruit on the pallet. This is great stuff and you can enjoy this anytime. Aperitif in the patio, after main cours with all kinds of desserts but try it also on oysters, cheese , salads and so much more. And most important of all, enjoy this with friends.

Serve between 6 and 8° Celcius