



Fabre Montmayou

Fabre Montmayou Clasicos: Malbec 2005

Grapes: 100 % Malbec grapes.

Harvest: Harvesting is performed manually and the grapes are transported in small trays to the cellar in order not to damage them.
The grapes are sorted meticulously prior to vinification.

Vinification : Traditional methods of production are used in the winery :
Fermentation is carried out with natural yeasts under strict temperature conditions with a long maceration period (30 days).
Once the vinification is complete, part of the wine is aged for 12 months in French oak barrels.
Following traditional fining with eggwhites, aging continues in the bottle.

Tasting notes: Fresh plummy and Smokey oak with aromas of blackberry jam, vanilla and coffee.
On the palate is very smooth and silky.
This wine is aged in French oak for 12 months and the finish is long with supple sweet tannins.

Wine Notes:

Size of the vineyards: 38 hectares
Location of the vineyards: Vistalba and Compuertas
Age of the vines: more than 50 years on the average.
Yielding: 45 hectoliters per hectare on average.
Density: 8000 plants per hectare.
Soil: loamy sand with stony layer.



www.sommelierimports.com