

# MONSTER MALBEC 2019

# MONSTER VINEYARDS



## TASTING NOTES

A fruit-driven, fresh red, our 2019 Malbec has delicate tannins and bright acidity that highlights the red fruit character. Tart cranberry with aromas of violets & crème de cassis, a red that is just as pleasant alone as it is when accompanied by lean red meat or hearty vegetables. Ready to be enjoyed upon release.

Winery Price \$ 25.00 +390977

## HARVEST NOTES

The 2019 winter brought extremes: warm January days of 12°C to lows of -22°C and lots of snow in February. Bud burst was two weeks later than average due to the long winter. The beginning of Okanagan spring was one of the driest on record. By the end of June, the Okanagan Valley saw a cooling trend that lasted through most of July. At the end of July, the real Okanagan summer started with hot sunny days and little precipitation. September was wetter than usual. October was dry with 15°C days and 2°C to 6°C nights. The weather was perfect to hang the fruit until the end of October, with all the remaining vineyards achieving the right amount of flavour, sugar, and acid. No Floods. No Smoke. Overall, it was a low tonnage year with excellent ripe fruit across all varieties in our vineyards.

## WINEMAKING NOTES

Made from 100% Malbec grapes. The berries were hand picked at 22 °B and sorted in the vineyard. After destemming, the berries were hand sorted again, then crushed and soaked for 3 days. During fermentation the wine was pumped over twice daily to ensure proper colour and tannin extraction.

## CELLARING NOTES

Ready to drink on release. Drink by 2024.

**100% Malbec**

**Alcohol Level: 12.2%**

**Levels: pH 3.80 TA 6.3g/l**

**Sugar: 1.8g/l**

**Harvest date: October 17th, 2019**

**MONSTER VINEYARDS** 1010 Tupper Ave, Penticton, BC V2A 8S5  
P 250 . 493 9463 F 250 . 493 9439 E [wine@monstervineyards.com](mailto:wine@monstervineyards.com)

**MONSTERVINEYARDS.COM**