LES MAINS SALES - MALBEC

AOC Bordeaux Red

THE WINE



100 % Malbec

Surface of production: 3,5 ha Production only the good vintages

around: 5 000 bottle / year

Keeping Potential: 10 to 20 years Alcoholic Degree: 13,5% Vol.

IF VINFYARD



Total Superficies: 95 ha Appelation: Bordeaux Red Density: 6 600 feet / ha

Average age of the vines : 20 years

Soil: Sandy-clay soil

Green-harvest to reduce quantity and reach good ripness of the berries. One sided leaves thinning Wine growing taking cares oh the **biodiversity**, preservation of hedgerows

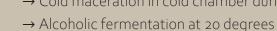
NOTES DE DEGUSTATION



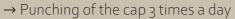
« Les Mains Sales 100% Malbec, reveals a spicy and cherry nose, and a soft, round, silky mouth, on fruity aromas slightly torrefied »

- Terre de Vins -

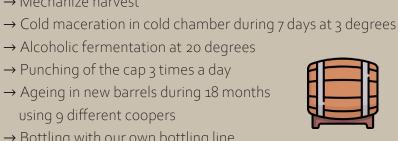




→ Mechanize harvest



- → Ageing in new barrels during 18 months using 9 different coopers
- → Bottling with our own bottling line



VIGNOBLES

SCEA DU VIEUX PUIT





FOOD PAIRING

VINIFICATION

This wine can be aerated one hour before tasting. It can match perfectly with a good red meat and a cheese platter.



Decanter:

1 hour before enjoying it



Ideal Temperature:

14-16 degrees



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