

ESTELA VINTAGE

TANNAT MALBEC

LIQUEUR WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

Some of the South-West varieties come in a very wide range of wines. This is the case for the Tannat and the Malbec grape varieties. Given their high sugar content, acid and aromatic components, these grapes are particularly suited for the production of mutated wines such as natural sweet wines. Estela Vintage aims at being the reflection of the tasting impressions that we have at the vineyard just before the harvest. Indeed, the fortification allows the preservation of the natural aromas contained in the grape. The balance between acidity and residual sugars is subtle; it gives this Vintage a special elegance which will surprise your palate and the ones of your guests.

WINEGROWING:

- Grape varieties: 50% Tannat – 50% Malbec
- Climate: hot and dry microclimate protected from rainfall from the North and East.
- Terroir: more than a terroir, it is the quality of the variety which is required here. We select plots with low yields and with exposure from the South. The labour in the vineyard is thorough to enhance the aromatic range of these wines. The most balanced plots enter this blend. The quality of the grape is identical to the best bottles from our region.

WINEMAKING & AGEING:

The harvest is done by hand with fully matured grapes. The harvest is cooled down to enter a cold maceration phase. Fermentation starts naturally and when the right balance in the mouth is achieved, we proceed with the “mutage” (= fortification) operation of the grape. This operation consists in adding alcohol to stop the fermentation and to block the wine in its current state. A “post-mutage” maceration follows allowing us to extract the richness and the body of the wine. Once drained, the juices are kept in tank or in barrels without oak to not modify the aromatic range. We therefore speak of a reductive fermentation rather than a “vintage” style. After 8 months of ageing, the different tanks are assembled and the resulting wine is kept in vats for an extra two months before being bottled.

TASTING NOTES:

The colour is a deep black with a few purple reflections. On the nose, it is dominated by black fruit aromas, thyme, juniper, but also more complex balsamic notes. In the mouth, it surprises by its balance. The sweetness surprises instantly but is rapidly balanced by a frank acidity. The aromas on the nose are identical on the palate and combined with the sugars, bring length to this vintage. Sweet, without being too heavy, Estela Vintage will find its place in your cellar for pleasure and the astonishment of your friends.

SERVING & PAIRING:

- Service temperature: 14 °C
- Ageing potential: 3 years
- Food pairing: apéritif, chocolate, apple cake, cherries, berries...



EAN: 3760201500316
Weight: 1.49 kg
Natural Cork
Dim: 300 x 70 ø mm



EAN: 23760201500310
Dim: 270 x 180 x 330 mm
Bt orientation: ↑
Weight: 9.3 kg

6 BT



EUR (80 x 120 cm)
5 layers x 16 cs = 80 cs
Weight: 767 kg / Height: 1.8 m

VMF (100 x 120 cm)
5 layers x 23 cs = 115 cs
Weight: 1104 kg / Height: 1.8 m