



FAT BASTARD

MALBEC

TWO THOUSAND & TWENTY FIVE

GRAPES

Malbec.

ORIGIN

Mendoza, Argentina.

VINTAGE

Hailing from the high altitude vineyards of Mendoza, Argentina. Warm days coupled with cool nights allowed generous ripeness, whilst retaining crisp natural acidity.

VINIFICATION

Fermented in open concrete tanks for 28 days at low temperatures in order to obtain a greater intensity of aromatics. A gentle extraction process allowed us to achieve a wine with structure and complexity.

TASTING NOTE

This ripe and juicy Fat Bastard Malbec delivers generous, jammy flavours of ripe cherry and dark plum, complemented by rich chocolatey notes. Subtle tobacco and smoky cured meat nuances add depth and savoury complexity. Malbec, fiesta, siesta, repeat!

FOOD MATCH

Well suited to variety of red meats and spicy foods.



FAT BASTARD REMARKABLY FULL BODIED