



FAT BASTARD

MALBEC

TWO THOUSAND & TWENTY ONE

GRAPES

Malbec.

ORIGIN

Mendoza, Argentina.

VINTAGE

2021 brought with it a better and colder than usual growing season with the cool, damp conditions persisting into summer. This saw harvest slightly delayed, but the result was beautiful wines with fine aromatics, acidity and a beautifully balanced elegance.

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

A ripe, juicy and jammy wine. Our Fat Bastard Malbec is jam packed with nuanced flavours of vanilla, dark ripe cherry and plum. Tobacco follows through with smoky cured meats not far behind. Malbec, fiesta, siesta, repeat!

FOOD MATCH

Well suited to variety of red meats and spicy foods.



FAT BASTARD REMARKABLY FULL BODIED