



Malbec



VINTAGE	VINEYARDS	HARVEST	RELEASE
2015	Reddy Vineyards	Sept 2015	Dec 2016
2016	Reddy Vineyards	Sept 2016	Feb 2018

VINTAGE AWARDS

- 2015 **SILVER:** "Reserve Texas Class Champion" 2017 Houston Livestock Show and Rodeo Wine Competition
SILVER: 2018 San Francisco Chronicle Int. Wine Competition
BRONZE: 2017 TEXSOM International Wine Competition
BRONZE: 2018 San Antonio Rodeo Wine Competition
- 2016 **SILVER:** 2018 Lone Star International Wine Competition
OTHER AWARD RESULTS PENDING

WINEMAKING

Fermented with selected yeasts in closed-top stainless steel tanks, and pump overs were maintained at 2 times per day to extract greater color and tannins.

This wine was aged for 10 months in American and French oak barrels.

FOOD PAIRING

Malbec has become popular because of its versatility and ability to pair with many foods. It pairs very well with all types of red meats such as grilled steak, prime rib and pot roast. It also pairs great with grilled red snapper and beef fajitas.

WINEMAKER'S COMMENTS

Malbec is the most popular wine in Argentina but is now grown in many different regions. This Texas Malbec is complex, well rounded and full of dark brooding character. It displays aromas of black cherries, red plums and blackberries with a light hint of sweet toasty oak and chocolate. Full-bodied palate with a rich and juicy finish.

Winemaker:

Tiffany Farrell

2016 VINTAGE CHEMISTRY & PRICING DATA

BRIX: 23.8	pH: 3.76
RESIDUAL SUGAR: 0.3%	RETAIL PRICE: \$24.95
TOTAL ACID: 6.9 g/L	UPC: 8 30617 00030
ALC: 13.4%	750 ml bottle

