

CARRÉMENT MALBEC

2023

Producteur Récoltant – Mis en bouteille à la propriété

Discover our **fresh, fruity** Malbec, committed to meeting today's consumption challenges. We offer a **low-alcohol** wine for reasonable consumption, without compromising on pleasure.

This wine embodies simplicity, both in its fruity aromatic profiles perfectly **suited to informal moments of consumption**, as well as the clear, legible packaging, reflecting our commitment to a transparent consumer experience.



Blend

100% Malbec



Appellation

IGP Atlantique

Vinification

Early harvest to control the wine's alcohol content.
Traditional winemaking process: Fermentation in stainless steel vats followed by 6 months' ageing in vats.
This lower-alcohol wine retains all the characteristics of a Malbec Rouge.

Tasting Notes

Colour | Pretty deep red colour.

Nose | The nose reveals notes of ripe red fruit.

Palate | A very fruity wine with aromas of strawberries and raspberries. Lovely tannins.

Light ●●●●● Powerful

Fruity ●●●●● Structured

Service tips

Enjoy between 15 and 17°C.
Carrément Malbec goes wonderfully well with red meat or barbecued vegetables, pizza or even burgers. The ideal companion for evenings out with friends.

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Société Coopérative Agricole

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