



2017 MALBEC

We sourced the fruit from New Mexico Vineyards, in Deming, New Mexico. The fruit arrived at the winery on September 7th, and was destemmed to three tanks on the 8th. Each tank was inoculated the next day with a different yeast – NT116, XPure, and BM45. Fermentation took 5-6 days depending on the yeast, and the tanks were pressed as soon as they were dry. After settling, the wines were racked to a mix of new and used French oak barrels. After nine months in barrel, the lots were racked to tank, blended, and bottled.

Our 2017 Malbec is bursting with fresh berry aromas and flavors - blackberry, blueberry, and black cherry. The palate is rounded out with flavors of bay leaf, coffee, and a hint of sawdust, with lightly chalky tannins and a medium-weight mouthfeel.

AGE OF VINES:	
AMERICAN VITICULTURAL AREAS (AVA):	Mimbres Valley
FARMING:	Drip Irrigation
VARIETAL CONTENT:	100% Malbec
TIME IN OAK:	9 months
RESIDUAL SUGAR:	0.5 g/L
pH:	3.8
TOTAL ACIDITY:	6.0 g/L
ALCOHOL BY VOLUME:	14.6%
CASES PRODUCED:	450
WINEMAKERS:	Lisa Strid
WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com