



# BIG HEAD

a head of our time

2018  
MALBEC

A.B.V 14%

R.S. <3 g/L

T.A. 5.9 g/L

SOURCE Reddecopp Farms – Four Mile Creek

HARVEST October 5, 2018

SERVE 18°C

FERMENTATION Ambient Fermentation in 2000L concrete tanks

ESTIMATED PEAK 2028

UNFILTERED

## WINEMAKER'S NOTES

The fruit was mature enough that we did not have to dry it too much so we only dried it for 6 days in the kiln. After that, whole bunches were transferred into the stainless tank and given 10 days of carbonic maceration with CO<sub>2</sub>. The fruit was destemmed to concrete for 7 days of skin contact to get more colour and structure. Finally we pressed it into a 2000L concrete tank where the juice fermented and aged for 8 months and it was bottled unfiltered.

## SOMMELIER'S NOTES

Well this is interesting, and varietally correct from my experience with Malbec's done in this style. The carbonic fermentation is obvious on the nose, having elevated wild berry and a slight floral lift. There are some herbal and tea undertones with a barnyard finish from the Brettanomyces. If you love old-world yet geeky wines, this is for you. The palate is fresh and the tannins are already integrated. I really enjoy this wine.

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