



# BIG HEAD

a head of our time

## 2019 Malbec Select

**A.B.V** 13.8%

**R.S.** 3.7g/L

**T.A.** 5.6 g/L

**HARVEST** October 9, 2019

**DRIED** 1 Month

**FERMENTATION** 3 weeks carbonic followed by ambient

**ESTIMATED PEAK** 2024-2027

**SERVE** 16-18°C

**WINEMAKER'S NOTES** The grapes were healthy and harvested by hand. We sorted in the vineyard and placed into crates then dried in our fan room for 30 days. After drying, the grapes were manually transferred to a stainless-steel tank, sealed, and filled with CO2. The grapes were left alone for 10 days, followed by destemming, and returning the skins, and pumping over twice a day. Total time on skins was 30 days. After the free run was bled off, we pressed into barrel for finishing fermentation and malolactic conversion.

**SOMMELIER'S NOTES** I am falling in love with Malbec. Many have too much oak. Having a few vintages of the RAW series have given us a good understanding of the grape on its own, and now putting it in oak for the Select series has given us a different understanding still. The fruit wants to dominate the aromatic profile, even with oak. The blueberry compote is still screaming, but the cucumber peel is a little more subdued beneath the sweet tobacco and cigar box. The palate is dry, and still juicy (ripe fruit and acidity balance), and the tannins are gripping at the end. Have this with seared game meat. I have been preferring the Burgundy glass for our Malbecs.

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