



LEVALET MALBEC

£13.70

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This wine is sourced from a band of dedicated vigneron in small town of Limoux, deep in the Languedoc at the edge of the foothills of the Pyrennes. The Pays d'Oc region benefits from the warm, dry Mediterranean climate, tempered by the humidity from the Atlantic coast to the west and the Mediterranean to the East. The towering Pyrenees provide a cooling influence, donating balance and freshness to the grapes.

The grapes are harvested mid-September, when they reach optimal ripeness. As they reach the cellar, they are destemmed and crushed before they undergo a three week skin contact maceration. The extraction process consists of regularly pumping the juices over during the first ten days of the maceration. To give the wine additional complexity a small part of the wine is aged under the influence of French oak.

