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# MALBEC LA CAMINADE

## VIN DE PAYS DU LOT ROUGE

### SOILS:

On 2<sup>nd</sup> or middle terraces composed of “Riss” alluvial deposits from the Quaternary era.

### VARIETIES:

Malbec (or Cot)

### VINE CARE:

Leaf thinning on North or East side of rows in early summer to bring plenty of air and sun to the fruit. Yield limited by removing excess unripe grapes.

### WINE MAKING:

Grapes sorted and 100 % destalked. Short maceration from 6 to 8 days with control of the temperatures. Soft extraction by pigeage moderate (1 time per day up to 1050 of density).

### MATURING:

Six at eight months in stainless steel vats with clickings (oxygen contribution) frequent to develop to the maximum the aromatic intensity (blackcurrant, blackberry, cherry, currants, violet).

### SERVING:

Serve at about 15° or 16° C.

