



CLOS TROTEGOTTE, EMMANUEL RYBINSKI CAHORS MALBEC "K-NOM" 2019



The family vineyard, entirely replanted in 1987 by Emmanuel's father, is a single block of 29 acres located on the unique plateau of iron-rich limestone of Villesèque, small village situated at an elevation of 1400 feet. This terroir of altitude offer a stunning point of view of the whole valley of the Lot River and is certainly the most fascinating location in Cahors vineyard.

Certified organic since 2014 and **Certified Biodynamic** since 2017.

Each cuvée's name is a word starting with a "K", the first syllabus of Cahors. *Knom*, or *Canom*, is a French word to describe a glass of the favorite wine of the house ordered at the local Bistro "Tavernier, sers moi un canom" (*bartender pour me a glass*).

SOIL TYPE _____

Called "Sidérolithique" this Terroir is specific to Cahors and accounts for less than 10% of the all appellation. It consists of clay and sandstone with a high iron content. Vineyard located on the plateau at high elevation.

VARIETAL _____

85% Malbec 15% Merlot / 50 hl/H

CULTURE _____

Organic treatment such as Trace element, essential oils as well as infusion of horsetail and nettle manure. Natural compost from their own farm. Natural grass cover between the row, strict de-budding, green harvest if necessary, thinning-out of leaves around the grape.

VINIFICATION _____

Cold prefermentary maceration during 5 days at 50 degrees in order to reveal the subtle fruity aromas.
Long fermentation at low temperature during 10 days with manual punching of the cap. Natural yeast.
Maceration during 20 days with temperatures controlled.
Ageing for 6 month in cement vats.

TASTING NOTES _____

This fruit-forward and easy-drinking Malbec is showing delightful tastes of blueberry and raspberry. The smooth tannins allow a very silky finish for a wine incredibly approachable even young.

From the same Winery :

- "K-pot" Cahors-Malbec 2019 (No sulfites added)
- "K-or" Cahors-Malbec 2018
- "K-bo" Vin de France (Gamay)

