



## Antisto Cahors

MALBEC de CAHORS Appellation Cahors Contrôlée

Varietal: Malbec (100%)

Terroir: Selected grapes from slope vineyards in Cahors (either with clay-

limestone soil or gravel and silty soil from the Quaternary period on

terraces overlooking the Lot Valley) are picked at peak ripeness.

**Wine-Making:** Short maceration and long fermentation.

Tasting: The wine has a dark, but brilliant ruby-red color and the bouquet

features red fruit aromas with understated vanilla overtones. Antisto is round and fruity on the palate with cherry, plum, and liquorish

flavours, as well as a velvety texture and a long aftertaste.

Food and Wine Antisto goes extremely well with blanquette of chicken flavoured with

saffron from Quercy, pâté of duck foie gras with bitter chocolate, or

fillet of veal with piperade or grilled aubergines.

**Aging potential:** 5-8 years

**Pairings:** 

**Serving temperature:** 16-17°C / 61-63°F

**Rewards:** 2012: 87/100 Wine Spectator and golden medal Concours Féminalise

2011: 87/100 Wine Spectator

2009: Bronze medal Concours des Vins du Sud-Ouest

Range: Antisto Cahors, Antisto Buzet, Antisto Mendoza.

Packaging: 6 Packs 12 Packs



