



## Chateau Chantal Reserve Malbec

You may have noticed some dark sediment clinging to the inside of your Reserve Malbec. Have no fear, this sediment has formed because this is such a “big” wine with lots of color and tannins. This is a result of our “Old World” techniques including minimal filtering and no fining during the making of this wine. This sediment is a completely natural part of the aging process of red wines. The sediment is formed two ways.

First, there was a reaction between the anthocyanins (color pigmentation) and the tannic acid common in red wines. This precipitation can be induced in the cellar by “fining” the wine but this fining also takes out other elements of flavor and bouquet. We would rather leave them in the wine.

Secondly, the discoloration on the inside of the bottle is cream of tartar, yes, the same stuff you use to stiffen your meringue. This is formed when the wine acid, tartaric acid, reacts with a mineral, either potassium or calcium. Sometimes these crystals will sit in the bottom of the bottle or adhere to the cork. This reaction takes place when the wine gets cold. This reaction can also be induced in the cellar by chilling the wine, usually down to about 30 degrees F. This too, is tough on the wine and can affect the flavor as the newly formed cream of tarter has to be filtered out of the wine before bottling.

**Decant if desired.** The wine is bottled in a “Bordeaux” bottle as are most big red wines. This bottle shape was developed centuries ago in order to allow for easy decanting right out of the bottle. Simply allow the sediment to settle to the bottom of the bottle for a short while and then slowly pour the wine out using the shoulder of the bottle to collect the sediment.

Our desire is to bring you the most flavor we can out of these superbly ripened grapes from our vineyard in Mendoza, Argentina.