



LA CONSOMMATION DE BOISSONS ALCOLISÉES PEUT ÊTRE PRÉJUDICIAIRE À VOTRE SANTÉ. À BOIRE MODÉRÉMENT. POUR PLUS D'INFORMATIONS, VISITEZ WWW.COXWINES.FR

Named after the ladybug found in our vineyards, this Malbec wine comes from the best "terroir" of the south west of France and is elaborated using some modern and innovating winemaking techniques. The screwcap, chosen by our winemaker, will allow the preservation of its sensitive fruity flavours.

### Côtes du Lot

INDICATION GÉOGRAPHIQUE PROTÉGÉE

PRODUCT OF FRANCE

750 ml

12.0% Alc by vol.



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MIS EN BOUTEILLE POUR SOVINO A F11300 PAR SA - BOTTLED FOR SOVINO AT F11300 BY SA

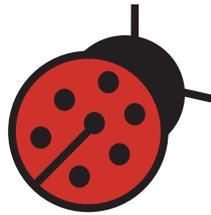
www.coxwines.fr



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CONTAINS SULFITES

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



# [Cox]\*

## Malbec

### 2013

## GRAPE VARIETY

100% Malbec

## ORIGIN

Indication Géographique Protégée (IGP) Côtes du Lot. Village of Vire/Lot in the heart of the Cahors vineyard. Wordly known and acclaimed to produce some world class Mabec wines

## WINEMAKING

2 faces defoliation at berry set

Machine harvested in the early morning followed by intensive grape selection

Reductive winemaking with a 3 days cold soaking at 15°C. Cold fermentation 22-24°C

End of the fermentation in liquid phasis and lactic bacterias inoculation

Crossflow filtration and electrodyalise tartarte stabilized

Dissolved oxygen follow up during aging and transfers

0.65 µm filtration and screw cap (Saranex seal)

## LABORATORY ANALYSIS

Alcohol :	11.6 (%vol)
VA :	0.27 g/l H <sub>2</sub> SO <sub>4</sub>
TA :	3.12 g/l H <sub>2</sub> SO <sub>4</sub>
pH :	3.46
CO <sub>2</sub> :	440 mg/l
Sugar :	1.4 g/l
Free SO <sub>2</sub> :	32 mg/l
Total SO <sub>2</sub> :	82 mg/l
Dissolved O <sub>2</sub> :	0.82 mg/l after bottling



## TASTING

Explosive, nose of intense aromas of berries, red fruits and violet.

Soft mouth and tannins, stylish, rich attack. To be enjoyed between 16°C and 18°C

## FOOD PAIRINGS

This Malbec will be delicious with Pizza, couscous, mediterranean food, chocolate, delicatessen or red meat