



CLOS TROTELOGOTTE, EMMANUEL RYBINSKI CAHORS MALBEC "K-LYS" 2022



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 the small village of Villesèque. In his vineyard of altitude, overlooking the whole valley of the Lot River, "Manu" wants to break with the traditional rusticity of the local wines to, instead, highlight its Terroir particularity.

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

Fascinated by his Terroir, each of Emmanuel's wines is the expression of a single parcel selection showcasing the different level of concentration of iron in its soil. All his cuvée are given a name starting with the "K" of Cahors, "Klys" or "Calisse" means the chalice in French, which is a suited name for this wine that intends to epitomize the depth of Cahors terroir heritage.

SOIL TYPE _____

On the plateau of Cahors made of Clay and "Siderolithique" limestone . Iron rich type of soil that gives finesse and texture.

VARIETAL _____

100% Malbec – Yield: 35 hl/H or 1 ton/acre

CULTURE _____

Biodynamic treatment such as Trace element, essential oils as well as infusion of horsetail and nettle manure. Natural compost from their own farm. Agroforestry practices with maintenance of a 70 acres forest around the Clos, as well as Eco-grazing by sheep and reintroduction of beehives.

VINIFICATION _____

Natural vinification with no use of SO2 and native yeasts.
Cold maceration before fermentation during 5 days at cold temperature.
Long fermentation at low temperature during 30 days with manual punching of the cap. Natural yeast and no enzymes.
Aged on fine lees for 24 month in 30hl French oak "foudres" followed by 24 month settling in concrete vats. Bottled with no fining and no filtration.
600 cases production.

TASTING NOTES _____

Deep dark fruits, liquorice spice supported by layered complexity and structured frame that gives the wine both weight and focus. The well-defined mineral tension is bringing finesse and salinity balancing it all. Nice combination of strength and elegance.

From the same Winery :

- "K-nom" Cahors-Malbec 2024
- "K-or" Cahors-Malbec 2021
- "K-pot" Cahors-Malbec 2023
- "K2" Cahors-Malbec 2023

