



CLOS TROTELOGOTTE, EMMANUEL RYBINSKI CAHORS MALBEC "K-OR" 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 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.

Each of Emmanuel's wines is the expression of a single parcel selection showcasing the different level of concentration of iron in the soil. Each cuvée's name is a word starting with a "K", the first syllabus of Cahors. K-or display both syllabus of Cahors and was the first cuvee of this all line to be created.

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 _____

100% Malbec / 40 hl/H

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 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. Maceration during 30 days with temperatures controlled. Ageing for 6 Months in cement vats

TASTING NOTES _____

Dominated by flavors of black-currant and licorice. For this structured wine, fruitiness is the key to its immediate attractiveness. Nicely balanced by subtle mineral acidity and sophisticated and soft tannins.

From the same Winery :

- "K-nom" Cahors-Malbec 2020
- "K-pot" Cahors-Malbec 2019 (No sulfites added)
- "K-lys" Cahors-Malbec 2014
- "K2" Cahors-Malbec 2017

