



CLOS TROTEGOTTE, EMMANUEL RYBINSKI CAHORS MALBEC "K-NOM" 2020



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 cuvée's name is a word starting with a "K", the first syllabus of Cahors. *Knom*, or *canon*, is a popular term describing a casual glass of the favorite wine of the house drunk with good friends. The expression "Buvons un Canon" is the informal way to say "let's have a drink".

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 _____

85% Malbec 15% Merlot / 50 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 20 days with temperatures controlled.
Ageing for 6 month in cement vats. No addition of SO2 until bottling.

TASTING NOTES _____

This fruit-forward and easy-drinking Malbec is showing delightful tastes of blueberry and raspberry. The smooth tannins allow a very silky finish for a wine incredibly approachable even young.

From the same Winery :

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

