



PEDERNALES
CELLARS

2020 Texas High Plains Malbec

Alcohol label %: 13.7 | pH: 3.92 | Acidity (TA): 5.5



Growing Conditions

Lahey, Dill

Winemaking

Silver, San Francisco International Wine Competition

Silver, San Francisco Chronicle International Wine Competition

Silver, Houston Livestock Show and Rodeo International Wine Competition

Silver, Concours d'Spirits and d'Vins

Aging

15 Months European & French Oak

Nose

The nose on the Malbec is rich with blackberry, plum, forest floor, tobacco, with hints of smoke and floral notes.

Palate

The palate is medium to medium plus in body and fruity with a velvety mouthfeel and cocoa on the finish.

Food Pairing

Pair with charcuterie meats, cheeses, and olives, pork roast, roasted lighters meats and hearty veg. This Malbec would be a great pairing for Camembert or other funky cheeses.