

Monte Rio CELLARS

2023 Côt (AKA Malbec)

Appellation: Lodi

Varietals: 30 year old Côt

Winemaking: 100% whole cluster maceration for 10 days in concrete. Pumpovers daily. Pressed into a combination of concrete and stainless steel tanks for 7 days. Natural yeast fermentation.

Farming: Sustainable

Aging: Aged in old wood barrels for 5 months

ABV: 12%

Production: 200 cases

