

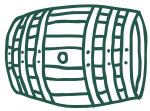
TECHNICAL DATA



80% Grenache and Carignan,
20% Cabernet Sauvignon and Syrah



Manual harvest in boxes of 15 kg.
A 2nd selection is made in the winery.
Controlled fermentation in 2.500l tanks.
Treatment of the pasta with daily "pigeage".
Maceration for 2 weeks.
Vertical press with a gentle pressing.



Aging in 300-500 liter French oak barrels.
The wine ages 7 months in second year barrels.



Alcoholic degree: 14,5 ° - Total acidity: 5.5 g/l
Volatile acidity: 0.56m/g - PH: 3.4
Residual sugar: 0.82 g /l



10.000 bottles.



Food Pairing

- Appetizers
- Barbecues
- Pasta and rice
- Grilled vegetables
- Healthy salads



Tasting Note

- Intense color, medium body, purple, clean and bright.
- Primary aromas of red fruit and subtle floral touches. Notes of minerality, vanilla and Mediterranean herbs.
- Fresh and wide entry in the mouth, long finish. It stands out for having round and soft tannins, a balanced acidity and a pleasant freshness.