

## TECHNICAL DATA



50% Grenache, 30% Carignan  
10% Cabernet Sauvignon and 10% Syrah



Manual harvest in 15kg boxes.  
A 2nd selection is made in the winery.  
Fermentation in 2500 liter tanks.  
Temperature controlled with daily "pigeage".  
Maceration for two weeks.  
Vertical press with a gentle pressing.



Aged in French oak barrels of 500 liters of 1  
and 2 years.  
The wine ages for 12 months.



Alcoholic degree: 15° - Total acidity: 5.9 g / l  
Volatile acidity: 0.63m / g - PH: 3.2  
Residual sugar: 0.45g/l



10.000 bottles.



## Food Pairing

- Lamb
- cannelloni
- Red meat



## Tasting Note



- Cherry color, clean and good tear formation.
- Very present notes of wild red fruits with mineral and toasted touches.
- Fresh, sweet and very elegant entry.