

MAS TERANGA

AOP CÔTES DU RHÔNE

Grape varieties :

40% Grenache, 20% Carignan, 20% Syrah, 20% Mourvèdre

Vinification and ageing process:

Traditionnal vinification then aged in concrete vats over 6 months.

Cellaring potential :

5 years.

Organoleptic description:

A dark red like « burlat cherry » and very intense, Its nose has powerful fruity and florals notes such as strawberries and peony or violet.

The palate is very fruity with a slightly acid touch, then we discover a powerful and rich palate with silky and well blended tannins.

Wine and food pairing :

This wine is delicious as an aperitif but also very nice with white meat, beef and cheese.

Alcohol content :

14,5 % vol.

Service temperature 16 to 18°C.

