

Grape varieties

Old vines.
70% Syrah and **30%** Grenache.

Traditional vinification

The selected grapes are vinified in small vats in order to improve the 20 day maceration.
Fermentation temperature is around 25°C. Then aging in french oak barrels for 12 months.

Cellaring potential

8 to 10 years.

Organoleptic description

This wine presents a deep red color with hints of purple.

A spicy nose with hints of ripe fruits and liquorice. A powerful and refined wine, which can be opened now but could also wait a few years to reach its peak.

Wine and food pairing

Marvelous with cooked red meat, Mediterranean food and cheese.

Service temperature **16 to 18°C**.