

48H

Climate and Soil :

Soils : shale (grenache), clay and limestone and volcanic (syrah)
Exposition : South and North North-West.
Gently sloping vineyards.

Viticulture :

Varieties : Grenache (60%), Syrah (40%).
Plantation density : 5000 vines/hectare.
Short spur pruning.
Average yield : 25 hl/ha.
Natural grassing in every second row alternated every year.
Banking and debanking on the row to control weed growth.
Biodynamic viticulture with treatments in phytotherapy.

Winemaking :

Red wines bled by 20% after 48 hours.
During this period a deep fuscina colour is extracted and light tannins.
Settled by gravity before racking after 24 hours.
Wild yeasts.
No temperature control during fermentation.

Aging :

On fine lees after blending just until spring.
Bottled in March.

Tasting Notes :

Colour : Bright deep fuscina, brilliant.
Nose : Wild strawberries, pink passion fruit, bisap.
Mouth : Full bodied, fruity and slightly tannic. A gastronomic rosé for all seasons.

Food and wine matching :

Veal cooked in tomatoes and herbs, red snapper, grilled sardines, guinea fowl with cabbage, rabbit terrine, seafood lasagna, stir fried beef.