

Mas DELMAS

NATURE

No added sulphites

IGP Côtes Catalanes
Organic grapes



VARIETALS

Old vines of Syrah and Grenache.

For quality reasons, we maintain low yields : under 30 hl/ha
Available production : 10.500 bottles expected in 2013.

TERROIR

Clay limestone slopes, southern exposure, altitude of 100 to 200 metres.

The higher vines are covered with small stones whereas the lower ones benefit from alluvial soil.

HARVEST AND VINIFICATION

The grapes are carefully chosen during the manual harvest. They are then put into 10-kg-crates which are kept into a cold-storage room for 24 hours. After destemming, a cold pre-fermentation extraction takes place for 3 to 5 days. Then the temperature rises to 19°C, allowing the indigenous yeasts to launch the fermentation.

Stomping or pumping are operated twice a day after the tasting of each juice. An oxygen injection during fermentation avoids reduction taste.

THE WINEMAKER'S ADVICE :

This 0-added-sulphites wine is a natural wine. Its very dark garnet colour heralds a beautiful body. The spicy cocoa nose gathers yummy red fruit aromas
« Nature » can be served quite cool (14/15°C). It will be particularly enjoyed on its own or on exotic cuisine.