

MAS DELMAS



“DONA LISA” 2014 Grenache Gris

Very old Vines (100 years)

IGP Côtes Catalanes
Organic Grapes



GRAPE VARIETIES

100 % Grenache Gris

The grapes are carefully selected amongst our oldest vine plots (almost 80 years old) with a maximal yielding of 20 hl per hectare. Available production: 2000 bottles per vintage.

SOILS & CLIMATE

At the foot of the Corbières Maritimes.

South / South-East exposure, low-lying and calcareous clay soil mainly.

VINIFICATION

A selective and rigorous sorting is performed during hand-picking.

The moment of the harvest is determined in order to obtain a ripe, bright and bold wine.

Once picked, the grapes are kept for 24 hours in a cold-storage room to obtain a high-quality pre-fermentative extraction. The alcoholic fermentation is made in a tank, on fine lees, with low-temperature control and a soft regular stirring of the must.

The wine is then aged in oak barrels on the lees with regular lees stirring.

The oak casks come from the Allier department, in France.

ADVICE OF TASTING

Dona Lisa 2009 has a beautiful golden yellow dress with a complex nose, delicately full of new honey, hazelnut, fresh butter and white plum with a typical Grenache character.

The mouth is gourmet, large and warm, unctuous. There you found the same aromas than in the nose, with an iodine flavour in the final.

Serve this beautiful wine during moments of gastronomic exception, share it with terroir wine lovers. Enjoy it on its own, or with monkfish, smoked bacon, squid or grilled fish.