

MA
MAS AMIEL

INITIAL

MAURY SEC

2013



TASTING NOTES

Dense and profound, this powerful red wine boasts a tonic character, exhaling notes of red berries, black cherries and plums.

The palate is sappy with elegant tannins, underscored by fresh juice and then by a hint of slightly stronger black berry flavors. These features are followed by a tight mineral sensation, accompanied by a long and fresh discrete spicy finish.

PARCELS, TERROIR AND VINE-GROWING

INITIAL is derived from a well-mastered selection of 17 plots, extending across schist-laden slopes and remarkable deep limestone schist within the MAS AMIEL and Devèze localities. These parcels benefit from a northern and southeastern exposition, thereby protecting the grapes from the power of the sun's rays.

Tilling is used to ensure the maintenance of the vineyard's soil. And the 25 to 45-year old vines are pruned according to the Gobelet training technique.

The average yield is about 18 hl/ha from a plantation density of 3,500 to 4,000 vines/ha. The total surface area is 29 ha.

GRAPE VARIETIES

INITIAL is the expression of a subtle blend of local grape varieties. Grenache noir, Carignan and Syrah draw strength from the great variety of limestone schist terroirs.

PERSONALITY

This is the most precocious wine produced at MAS AMIEL. It evolves with elegance thanks to its inherent freshness. It is akin to ORIGINE, with which it shares certain characteristics. Straightforward Carignan fits perfectly well with Grenache noir's roundness and is completed by the Syrah grape variety. This product is precise and provides plenty of flesh and juice. INITIAL is highly expressive. It is at once neat, frank and seductive.

HARVEST AND WINEMAKING

The harvest is entirely handpicked in 20-kg crates. Afterwards, the grapes are entirely de-stemmed. The plots are made into wine according to their terroir, in view of highlighting the special features of each vineyard.

Part of the wine is elaborated in concrete vats and the other part in oak casks.

MATURING

10% of the blend is matured in oak and 90% in concrete vats for a period of 10 months. Highly appreciated fresh flesh and juicy characteristics result from the combination of these surfaces.

Production : 49,284 bottles