

**MA**  
MAS AMIEL

**VERTIGO**  
CÔTES DU ROUSSILLON

2014



**TASTING NOTES**

Highly energetic, this wine's radiance and impulsive red berry and rose petal aromas are instantly appealing.

Ample and fresh on the palate, its flavors are also tasty and fruity, underscored by vibrant minerality, brought about by the schist-laden soils – the preferred terroir of great Grenache wines.

**PARCELS, TERROIR AND VINE-GROWING**

VERTIGO is elaborated from a selection of young parcels, on schist-laden slopes, facing North and South, and including remarkable deep limestone schist, specific to MAS AMIEL.

The total production area represents a surface of 20 ha. Tilling is the only technique used to manage the soils. The vineyards produce an average yield of 25 hl/ha out of a plantation density of 4,000 vines/ha.

**GRAPE VARIETIES**

VERTIGO 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.

This wine also demonstrates the power of this terroir, expressed by the 5 to 20-year old vines.

**PERSONALITY**

At once dashing and approachable, VERTIGO is MAS AMIEL's youngest wine. It serves as an introduction before discovering the estate's more complex and dense reds. It is made out of a blend of chiefly Grenache noir, combined with Syrah and Carignan, in view of obtaining distinct freshness. VERTIGO always expresses youthful energy in an upfront and precise way.

**HARVEST AND WINEMAKING**

The harvest is 100% handpicked in 20-kg crates. The grapes are entirely de-stemmed. The parcels are made into wine, terroir by terroir, to highlight the specificity of each spot.

The wine is made in 84-hl concrete vats with daily pumping over.

**MATURING**

This product is blended in concrete vats for a period of 6 months. The choice of this surface is important as it allows VERTIGO to fully express its fresh fruitiness.

This wine is slightly filtered, but not fined.

**Production :** 60,000 bottles  
300 magnums