

MA
MAS AMIEL

FORTIFIED VINTAGE WINES

VINTAGE RÉSERVE

AOC MAURY

FORTIFIED RED WINE



PERFECT FOOD PAIRING

Perfect on duck with cherries or lamb tajine with prunes.

GRAPE VARIETIES 100 % black Grenache

PARCEL Las Fredes. Southern exposure.

SOIL TYPES Vein of red clay mixed with calcium-laden schist.

AGE OF THE VINES 50 to 60 years

YIELD Average yield was 18 hectolitres per hectare with a density of 3 500 to 4 000 vines per hectare.

HARVEST

Manual in the last week of September and the second week of October. The bunches were sorted twice manually on a belt and vibrating table. The fruit was de-stemmed and slightly crushed. Potential alcohol content was 15 to 18 %.

WINEMAKING TECHNIQUES

Made in temperature-controlled concrete vat and stainless steel vat. Alcoholic fermentation at 25° C. Halfway through, extra alcohol was added (mutage) directly onto the fruit and the whole was left to steep for 15 to 20 days.

The fortification technique involves the addition of alcohol to the grape must, in view of blocking a wine's fermentation. Asphyxiated, the yeasts stop their activity, thereby allowing the end product to conserve part of its untransformed nature sugar.

AGED In an oxygen-poor environment in barrels, used 1 to 3 times, for 12 months, then in bottles.

TASTING NOTES Deep crimson robe leads to a very expressive bouquet of burlat cherry, blackberry and blackcurrant. Similar range on the palate with hints of roasted coffee and sweet spices. Elegant, melded tannins and a finish that is still refreshing, denoting well-controlled ageing.

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