

BOTTLED AT THE FIELD | 2018

# VERDARAIL RED

APPELLATION : IGP MONT CAUME

CERTIFICATION : ORGANIC FARMING 

## WINE VARIETY

100% Carignan, from old vines aged over 50 years.

## SOIL TYPE

Clay & Limestone

## DENSITY

5000 vines per hectare

## HARVEST

Manual harvest & sorting on the plot

## VINIFICATION

Once the grapes have been destemmed and/or crushed, the alcoholic fermentation is carried out in concrete vats using indigenous yeasts. After a 3 weeks maceration, the free-run and press wines are blended giving a full bodied balanced wine.

## WINE TASTING



**SIGHT** : The wine has a dark ruby color with purple reflections in its youth.

**NOSE** : Seized by the intense notes of red fruits (currant & crushed strawberry) and black fruits (blueberry & blackcurrant), we also have beautiful spicy notes typical of Carignan.

**TASTE** : Well-rounded, balanced and fruity wine with aromas of fresh fruits and spices.



## WINE CHARACTER

Complex	 7/10
Persistent	 5/10
Fruity	 8/10
Tannic	 5/10