

# MAS AMIEL

## NATURAL GRENACHE

FULL BIODYNAMIC - SO2 FREE  
INPUTS FREE

2020

---

### PURE AND LUMINOUS GRENACHE

#### PARCELS, TERROIR, VINE-GROWING :

Organic and biodynamic (100%).  
Several plots of Grenache Noir planted in a limestone-schist  
terroir in the districts of Cabirou and Devèze.

#### GRAPE VARIETIES :

100% Grenache Noir.

#### HARVEST :

Hand-picked, manual double sorting of the grape bunches on  
a conveyor belt and a vibrating table, destemming.

#### WINEMAKING AND MATURING :

In 50-hl stainless steel vats.  
Natural yeast, without winemaking inputs or SO2.  
Gentle winemaking with an infusion, entirely respecting the  
textures of the fruit and the soil.

#### MATURING AND BOTTLING :

In concrete vats through to bottling.  
No addition of SO2 even before bottling.

#### TASTING NOTES :

Red with deep dark ruby tints.  
Aromas evoking the very best Grenache wines, including  
fresh fruit, grapes, cherry, and sloe berry with light menthol  
notes.  
On the palate, highly present cherry notes come to the fore,  
joined by a creamy and smooth texture balanced by refreshing  
acidity.  
The taste evokes Grenache from vines planted in a schist soil  
at Mas Amiel. Highly digestible.



BIODYVIN



[www.masamiel.fr](http://www.masamiel.fr)