



FORTIFIED OXIDIZED WINES

40 ANS D'ÂGE

AOC MAURY



GRAPE VARIETIES

90 % Grenache noir, 5% maccabeu, 5% carignan.

SOIL TYPES

Broken down shale and black marl, oriented south.

WINEMAKING HARVEST

Manual harvest. The fruit is de-stemmed. Extra alcohol is added (mutage) directly on the fruit, and then the whole is allowed to steep for 30 days in order to extract the aromas and polyphenols from the grapes, ensuring a nice balance of fruit, alcohol and sugar.

AGED

This very long ageing technique is part of the Mas Amiel signature, and enables the wine to acquire very mature body and aromas.

TASTING NOTES

This wine is a magnificent mahogany color and an expression of the rancio category. It is a mixture of various sensations. This is a strange aromatic trip, between hot steel, beeswax and spices. Walnut, fig and date aromas mix with brown tobacco. The finish is very long with notes of bitter oranges. This is a great Maury wine expressing heaps of rustic freshness.

PERFECT FOOD PAIRING

Aged for a period of 40 years, this rustic fresh wine pairs well with Pata Negra ham, blue veined cheese like Roquefort, or on its own for the pleasure of its taste. Open an hour before serving at 15°C.