



MAS AMIEL

NATURAL GRENACHE

FULL BIODYNAMIC - SO2 FREE - INPUTS FREE
2021

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 :

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.

Vol. : 14,4 %

Total SO2 : <10 mg/l

Residual sugars : <1 g/l

pH : 3,4

Total acidity : 3,51 gH2SO4/l



www.masamiel.fr

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