



MAS AMIEL

NATURAL SYRAH

FULL BIODYNAMIC - SO2 FREE - INPUTS FREE
2022

JUICY, SMOOTH AND SALINE SYRAH

PARCELS, TERROIR, VINE-GROWING :

Organic and biodynamic (100%).

Several plots of Syrah planted in a limestone-schist terroir in the district of Devèze.

GRAPE VARIETIES :

100% Syrah.

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 :

Dark red with purplish tints.

Highly precise aromas, initially smoky, opening onto peony, blackberry and black cherry.

The palate is equally aromatic with a long, smooth finish. Refreshing salty finish.

Vol. : 13,1 %

Total SO2 : <10 mg/l

Residual sugars : 1,8 g/l

pH : 3,67

Total acidity : 3,13 gH2SO4/l



www.masamiel.fr

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