

Carignan with no added sulphites

Mas d'intras

IGP Ardèche Red 2015

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12,5 % vol.



Vineyard

Surface : 1 Ha

Plantation density : 4000 pieds/ha

Average age of the vines : 45 years

Average yield : 60 Hl/Ha

Type of soil : clayey-limestone, South-eastern orientation



Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat cordon pruning. Copper and sulphur based treatments, additives from a natural origin. Manual disbud-ding. Double sided leaf removal. Thining out.



Vinification

Manual harvest. Semi-carbonic maceration for 10 days, with pumping-over the last days. Spontaneous fermentations. No input. Raised 6 months in concrete tanks.



Bottling

At the estate with our own material.

No filtration or stabilisers.



Grape variety

Carignan 100%



Ageing

12°C to 14°C

0 to 2 years



Savouring



16°C maximum



This is an authentic wine, light and easy to drink.

Its colour is purple, and it has a peppery scent, with aromas of peony, white lilac, and dry figs. Its taste reminds of morello cherries, kirsch, and raspberry.



It goes perfectly with a veal blanquette, grilled lamb, or potato caillelette.

AVAILABLE IN 750 ml FORMAT

