

# Syrah

## IGP Ardèche Red 2014

13 % vol.



### Vineyard

Surface : 1,5 Ha

Plantation density : 4000 plants/Ha

Average age of the vines : 40 years

Average yield : 45 Hl/Ha

Type of soil : Clay-silt-limestone, South-eastern orientation



### Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat cordon pruning.



### Vinification

Manual harvest. Destemmed. Traditional maceration with pumping-over for 4 weeks. Spontaneous fermentations. Sulphiting at harvest, then after fermentation.

Raised 9 months in oak barrels, then 12 months in concrete tanks.



### Bottling

At the estate, with our own material. No filtering or stabilisers. Adjustment sulfiting.



## Mas d'intras

Denis ROBERT & Sébastien PRADAL

Tel.: +33(0)4 75 52 75 36

Email : [contact@masdintras.fr](mailto:contact@masdintras.fr)

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



### Grape variety

Syrah 100%



### Ageing

12°C to 14°C

2 to 6 ans and more.



### Savouring



16 to 18°C.



Its bouquet evokes violet, elderberry, dark fruits, cocoa, and licorice.



This is a wine to be kept : If you drink it before its 6th years, decant before serving to oxygenate it. Excellent with a boar stew.

AVAILABLE IN A 750 ml FORMAT.

