

# La Cuvée Ferdinand

## IGP Ardèche Red 2014

14 % vol.



### Vineyard

Surface : 1,5 Ha

Plantation density : 4000 plants/Ha

Average age of the vines : 40 years

Average yield : 40 Hl/Ha

Type of soil : clay-silt-limestone, South-eastern orientation.



### Culture

Led in Organic Agriculture certified by Ecocert.

Double Royat cordon pruning.



### Vinification

Mechanical harvest. Traditional maceration with pumping-over for 2 to 4 weeks. Spontaneous fermentation.

Sulphiting at harvest, then after malolactic fermentation.

Raised 9 months in oak barrels, then 15 months minimum in concrete tanks.



### Bottling

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



## Mas d'intras

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### Grape variety

Syrah 60%

Grenache 40%



### Ageing

12°C to 14°C

1 to 6 years and more.



### Savouring



16°C maximum, preferably decanted.



Rich and delicate, it has aromas of cocoa and ripe fruits ending with a peppery touch of licorice.



Can be kept, but can already be drunk with a stew or beef.

AVAILABLE IN A 750 ml FORMAT.

