

Grenache, 2010



Varietal	Grenache 95%, Mourvedre 5%
Region	Rhône Valley
Harvest Method	Organic farming; organic soil amendments, soil is ploughed. Raised canopies for maximum photosynthesis. Rigorous de-budding of the cordon and of the goblet
Vini-fication	Total destalking. Pre-fermentation for 4 days followed by alcoholic fermentation and maceration for 21 days, then maceration for 16 days.
Aging Process	Matures in French oak «demi-muids» 500 liters barrels during 20 months without drawing off.
Aroma/ Palate	Deep intense color; nose of ripened red fruits and spice. Fine round tanins; spicy finish with compact, wholesome flesh
Food Pairings	Tapas Kemia Mezze; Mediterranean food; lamb; side of beef or BBQ.
Serving Temperature	18°-20°C/64°-67°F