

**MA**  
MAS AMIEL

**FORTIFIED VINTAGE WINES**

**VINTAGE**

AOC MAURY

FORTIFIED RED WINE



**GRAPE VARIETIES** 100 % black Grenache

**PARCELS** Selection of parcels in deveze area.  
Southern exposure.

**SOIL TYPES** Very stony soil types over shale beds. Superficial soils at the bottom of slopes and halfway up, with bedrock only 60–80 cm below surface.

Soils are ploughed and compost is applied along the rows.

**AGE OF THE VINES** 15 to 35 years

**YIELD** Average yield was 18 hectolitres per hectare with a density of 3 500 to 4 000 vines per hectare.

**HARVEST** Manual in the last week of September and the second week of October. The bunches were sorted twice manually on a belt and vibrating table. The fruit was de-stemmed and slightly crushed. Potential alcohol content was 15 to 18 %.

**WINEMAKING TECHNIQUES** Made in temperature-controlled concrete vats and stainless steel vats. Alcoholic fermentation at 25° C. Halfway through, extra alcohol was added (mutage) directly onto the fruit and the whole was left to steep for 15 to 20 days.

**AGED** In an oxygen-poor environment in a regularly topped up tank for 10 months, then in bottles.

**TASTING NOTES** The deep ruby robe matches the bouquet of red and black berries. Very elegant, moves to flavours of burlat cherry.

#### PERFECT FOOD PAIRING

This fleshy, yet refreshing, fruity wine is a perfect match for red fruit or chocolate desserts. It is a seductive, pure Grenache varietal that also pairs well with sweet and sour dishes.

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