

2009 RED
LA GARRIGUE



Vintage

2009

Grape Variety

60% Grenache
30% Syrah
10% Mourvedre

Yeild

Grenache 50 hl/ha
Syrah 60 hl/ha
Mourvedre 60 hl/ha

Alcohol

14.5% Vol.

Residual Sugar

0.6 g/l

Total Acidity

3.50g/l H₂SO₄

Pressing Process

In all cases, the free run juice from the grapes was kept separate from the pressings.

Fermentation

The juice of each variety was macerated and went through primary and malolactic fermentation in temperature controlled stainless steel tanks.

Oak Maturation

The Syrah aged in 50% new and 50% two-year-old, medium toast, French and American oak barrels for a period of six months.

Storage

This wine aged in tanks and barrels within a temperature-controlled chai until bottling in July 2010, and in an air-conditioned bottle store thereafter.

Tasting Notes

Scents of the garrigue such as aromatic thyme with jammy, red fruit and spicy, black pepper. It is warm, generous and complex with excellent structure and length.



41 North Imports, Ltd.