

**TERROIR:**

Clay-limestone soil. It overlooks the sea and takes full advantage of this exposure.

MAIN GRAPES:

Syrah
Grenache

WINEMAKING:

Hand-picked in crates at optimal ripeness. Long vinification in concrete vats.

AGEING:

In wooden vats for a minimum of 12 months.

TASTING:

Silky, fresh, with a subtle salty note, this Mediterranean blend reveals delicious aromas of black fruits and peppermint.

FOOD AND WINE PAIRING:

This bottle will be the perfect companion to a wood-fired ribeye steak.

AGING POTENTIAL :

Drink between 2 and 6 years.
Serve at 15-17°C.

