

MAS DES CAPRICES • RETOUR AUX SOURCES

TYPE

RED, FITOU - MARITIME

LOCATION

LEUCATE, AUDE, FRANCE

VINEYARD

Grape Varieties: Carignan, Lladoner Pelut (hairy Grenache), Mourvèdre

Vines Age: 25 years

Elevation:

Soil: Pink shale and limestone

Climate: Mediterranean

Harvest: Hand-harvested

Farming: Organic & biodynamic

WINEMAKING

Winemaker: Mireille and Pierre Mann

Fermentation: Fermented with indigenous yeasts with pumping over, alternating from punching down in vat for about 3 weeks. The wine undergoes malolactic fermentation.

Maturation: 9 months for 2/3 of the cuvée in concrete vats and 1/3 in oak barrels until blending, one month before bottling .

WINE

Alcohol: 14%

Production: 860 cases

TASTE

Intense, fresh fruit with spicy chocolate and a blood-like quality.


