

# MAS DES CAPRICES • ZE FITOU

TYPE

**RED, FITOU - MARITIME**

LOCATION

LEUCATE, AUDE, FRANCE

## VINEYARD

Grape Varieties: Carignan, Grenache, Mourvèdre

Vines Age: 35 years

Elevation:

Soil: Calcareous and sand

Climate: Mediterranean

Harvest: Hand-harvested

Farming: Organic & biodynamic

## WINEMAKING

Winemaker: Mireille and Pierre Mann

Fermentation: The grapes are sorted and vinified separately in concrete and fiber tanks with indigenous yeasts.

Maturation: After being pressed, the juice is matured in 6-10 year old 225L barrels, then blended with the free-run juice and aged on the fine lees in concrete tanks. Full malolactic fermentation occurs. Before bottling, the wine is filtered on a cellulose plate.

## TASTE

Fresh and ripe red fruits with smooth tannins, subtle spice and roasted herbs.



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