



Mas Karolina

Appellation	AOP MAURY BLANC - CUVÉE L'IRRÉSISTIBLE
Vintage	2008 (2010 is coming)
Soil	red marl (Maury)
Grape varieties	old Macabeu grapevines (100%)
Average age	70 years old
Planting density	3500 foot/ha
Production area	0.75 ha
Yield	15 hls/ha
Average production	2 500 bottles (50 cl)
Vineyard	<ul style="list-style-type: none">• very old Macabeu plots plowed with a “chenillard”, no weed killers used• organic fertiliser in careful doses each year• foliar fertilisers depending on vintage conditions• deep and light plowing of the soil to aerate and favour microbial life• “green farming”: manual de-budding, de-leafing depending on vintage conditions
Harvest	hand-picking in 90-liter harvest-buckets and in 15-liter crates
Vinification	<ul style="list-style-type: none">• whole grapes are gently squeezed in a pneumatic press• stirring of the whole lees in stainless steel vat during 2 to 3 days• settling at very low temperatures of the clear juice in a stainless steel vat• “mutage” of the must to stop the alcoholic fermentation by addition of pure alcohol at 96% vol
Residual sugar	120 g/l
Ageing	ageing outside in 225-liter barrels three-quarters full
Tasting comments	intense nose of dry fruits and oxydative notes. In the mouth, very smooth structure with roasted notes of dry apricot and candied orange. The walnut taste on the finish gives a great elegance to this original wine.

