



Mas Karolina

AppellationAOP MAURY GRENAT VIEILLES VIGNES

Soilschists (Maury)

Grape varietiesold Grenache noir grapevines (100%)

Average age50 years old

Planting density3500 foot/ha

Production area0.5 ha

Yield25 hls/ha

Average production1 800 bottles

Vineyard

- 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

Harvesthand-picking in 90-liter harvest-buckets and in 15-liter crates

Vinification

- destemming, careful manual sorting on a vibrating table, filling of the concrete tanks with a conveyor
- yesting then pumpover during the fermentation
- “mutage” of the must to stop the alcoholic fermentation by addition of pure alcohol at 96% vol
- three weeks maceration

Residual sugar90 g/l

Ageinga part is ageing in barrels of several wines and another part in stainless steel vat

Tasting commentspowerful nose with spices (menthol, liquorice) and «garrigue» aromas. Elegant palate combining freshness and suppleness. Long and velvety finish on soft tannins.

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- Vieilles Vignes -

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