



# Mas Karolina

Appellation	IGP CÔTES CATALANES ROUGE
Soil	red marl (Maury), schists (Rasiguères), granitic Lesquerde)
Grape varieties	Grenache noir (50%), Carignan (30%), Syrah (20%)
Average age	Grenache noir : 35 years old, Carignan : 40 years old, Syrah : 30 ans
Planting density	4000 foot/ha
Production area	4,5 ha
Yield	20 hls/ha
Average production	12 000 bottles
Vineyard	<ul style="list-style-type: none"><li>• organic fertiliser in careful doses each year</li><li>• foliar fertilisers depending on vintage conditions</li><li>• deep and light plowing of the soil to aerate and favour microbial life</li><li>• “green farming”: manual de-budding, de-leafing depending on vintage conditions</li></ul>
Harvest	hand-picking in 90-liter harvest-buckets and in 15-liter crates
Vinification	<ul style="list-style-type: none"><li>• destemming, careful manual sorting on a vibrating table, filling of the concrete tanks with a conveyor</li><li>• intense extraction at the beginning of the fermentation (pumpovers and releases)</li><li>• yeasting depending grape varieties</li><li>• maceration between two and three weeks</li></ul>
Ageing	in concrete vat during 12 months
Tasting comments	nose of fresh fruits and spices. Round and velvety mouth with silky and soft tannins. Nice finish on the fruit. Gourmet wine.



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