

Domaine Vial-Magnères

Les Espérades Collioure rouge 2015

Varieties :

Grenache noir, Syrah, Carignan, Mourvèdre.

The blending of these three grape varieties gives a complexity and an aromatic palette to this wine. This vintage reveals aromas of ripe fruit, sour cherries and orange peels.

Vineyard :

Terroir : Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate : Mediterranean climate (hot summer and dry - mild winter), very windy. Tramontana is almost daily there.

Average of the vines : 70 years

Yield : 20hL/ha.

Location : field « les Espérades ». Field located between Banyuls-sur-Mer

Analysis :

Alcohol contents: 14,4%

pH : 3.74

Residual sugar : <1 g/l

Acid : 2,80 g/l

Winemaking :

Harvest : handpicking in grape bucket of 20kg, harvest intervening with beautiful maturity of the grapes.

Wine making :

Fermentation in inox vat.

Ageing : Ageing in old oak barrels during two years.

Wine tasting :

Wine tasting: this vintage reveals a ruby color robe with brown reflections. The palate develops spicy aromas and small red berries, while the final reveals the power and generosity due to this superb terroir of shale terraces. Its minerality reveals all the generosity of the plot where it is produced.

Food and wine match : It is a warm and powerful wine reserved for roasts and game but which also accompanies very well rock fish.

Cellaring potential : Guard time from 10 to 15 years.

Serving temperature : serve between 15° at 16°C.

