

Mas des Restanques

Vacqueyras



Vinification: Grapes are 100% destemmed, grape by grape separated, 30 days maceration. Natural yeasts. Fermented in concrete tank.

Aging: Aged for 12 months in concrete tank. No filtration, no fining. Wines are vegan.

Grape varieties : 55% Grenache, 35% Syrah, 10% Mourvedre

Altitude : 140m - 160m ASL

Vineyard age : Average age of 45 years

Exposure : South-West

Soil : Sandy, clay and limestone

Alcohol : 14.5%

Tasting notes :

Medium to full-bodied red wine with notes of fresh leather, ripe strawberry and black raspberry fruit. Incredibly long finish.

Press Notes

Jeb Dunnuck

2020

92 points



Organic

