

## 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

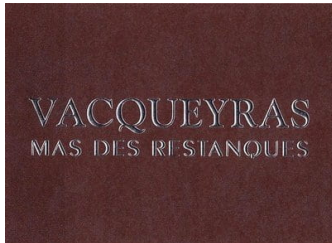
**Altitude** 140m - 160m ASL

**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.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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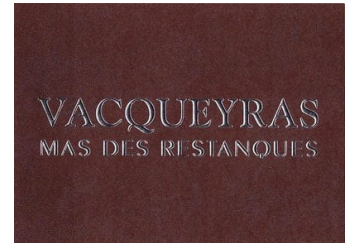
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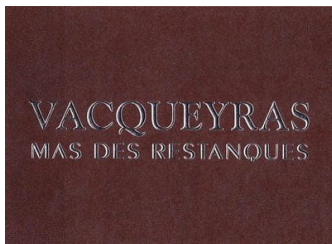
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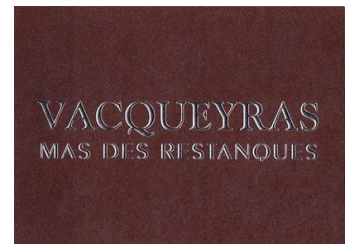
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