

Mas la Chevalière Rouge 2005

Varieties:

45% Merlot, 35% Syrah, 20% Cabernet-Sauvignon

Vineyard Region:

Roqua Blanca : The 28 hectares of vineyards of Roqua Blanca produce very rich and diverse grapes depending on the soil being schistous or Calcareous clay loam.

Harvest date:

From 23rd September to 4th October. Hand Harvested.

Vinification:

One week skin contact before fermentation at regulated temperature, hand punched, no pumping nor manipulation of must during fermentation. From 8 to 15 days of maceration after fermentation according to the evolution of the tank and the potential detected by the winemaker.

Press:

Transfer of the marc without pumping to get presswine which will be partly blended with the free run wine.

Malolactic Fermentation:

100%

Maturation:

18 months. 50% stainless steel vats, 50% french oak barrels of 1,2 and 3 years.

Fining:

Albumine

Bottling:

Minimum filtration to preserve maximum natural character, then bottled under low pressure on a bottling line designed to protect quality.



Analyses:

Alc/Vol:	14 %
Acidity:	3.81 g/L
pH:	3,45
Residual Sugar:	2.3g/L

Vintage: After a pretty hot summer, ensuring early fruit maturation most of the grapes were picked before the heavy September rainfall. Excellent sanitary and ripening conditions brought good fruit, finesse and well-balanced wines.

Tasting:



Deep garnet with intense violet hues



Liquorice, cedar and toffee notes



Concentrated and sophisticated structure, smooth tannins with lingering fruity finish