

www.forcareal.com

Mas de la Garrigue | Domaine Força éal <mark>| Les Hauts de Força F</mark>

## VINEYARD

Area: France - Roussillon, North-

Catalonia

Classification: AOP Côtes du

Roussillon Villages

Geology: Argil-Calcareous

Area under vine: 9 Hectares

Yield per hectare: 30 HI

Grape varieties: 60% Grenache Noir, 20% Syrah, 20% Carignan

Cultivation technique: Reasoned

culture, Goblet pruning.

## VINIFICATION

Harvesting: Grapes are hand picked into small crates for better sélection and to avoid the destruction and oxydation of berries. Sorting both before and after destemming.

Wine making: Traditional

**Maceration**: Long

Fermentation: Malolactic with regulation of temperatures lower

than 20°C

Maturing: In temperaturecontrolled stainless steel vats

during 8 months.

## TASTING NOTES

Colour: Red Garnet

**Bouquet**: The very perfumed nose is marked by jammy, very ripe red

fruits such as cherries and

raspberries

Palate: Fruitness, notes of red fruit and spices and its tannins are round

and melted.



With dominance of Grenache, this vintage is focus on the fruit; this typical Mediterranean grape, full of sun & bodied flavour brings generous character.



Domaine Força Réal Mas de la Garrigue - 66170 Millas, France T. +33 (0)4 68 57 37 07 - F. +33 (0)4 68 85 49 00 - info@forcareal.com

www.forcareal.com	