



Non contractual picture

Specifications

- Alcohol: 14,5% vol.
- 4092 numbered bottles
- Wooden cases of 6 bottles flat
Weight: 14,2 kg
Dim.: l 355 x L 530 x H 125 mm

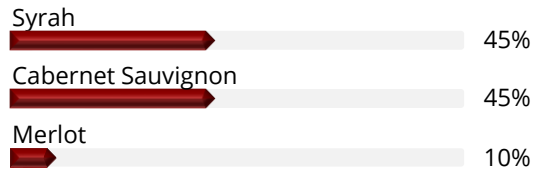


Pays d'Oc IGP | Vintage 2019



Varieties

The plot selection is focused on vines over 30 years old.



History

TERRA PATRES is the essence of our terroir.

Emblematic signature of the great Mediterranean wines, this cuvée born from the land of our ancestors revives memories.



Terroir

Old vines selection. Visit of the plots, tasting and notation of the berries to select the most aromatic ones. Harvest at full-ripeness of the grapes.

Soil: rolled stones

Subsoil: limestone-clay and sandy

Altitude: 30 m



Harvest

A vintage marked by precocity.

On September 13th, 14th and 20th 2019, harvest of the Syrah, followed by the Merlot on September 26th and the Cabernet Sauvignon on October 2nd and 3rd.

Overall: good weather, excellent sanitary conditions.



Vinification

Pumping-over and release to density = 1030

Traditional vinification with long maceration of 30 to 40 days.

Malolactic fermentation under the marc cap. Micro-oxygenation.

Ageing for 24 months: 80% in barrels and 20% in demi-muids (600 liter barrels).



Tasting

A deep beautiful black color (cherry).

Rich, complex and powerful nose which reveals candied black fruits, tapenade of black olives, prunes, soft spices (vanilla) and grilled cocoa notes.

Intense and very fruity palate, marked by cherry and ripe blackcurrant aromas. Fleshy, it then reveals notes of cocoa and spices (pepper). The finale offers licorice and menthol notes.

The power of this wine and the discretion of the silky tannins boast the emblematic aromas of great wines from the South of France.

Ageing potential: from 5 to 10 years.



Awards

Gold - Concours des vins Terre de Vins 2023

3 rue des Vignerons | F - 34420 Cers | www.almacersius.com