EXTRAIT



- **Grape Variety :** 100% Mourvèdre
- **Terroir :** Round pebbles - Sands - Red clay
- **Vines :**

100 years old vines planted before 1900located on Calada, on a gentle west-facing slope

- **Production :** 600 to 800 bottles by vintage produced.
- **Vinification :**

Manual harvest, hand picked, with double sort out.
Destemmed and lightly crushed grapes.
Vinification takes place in pyramid-shaped concrete vats, which promote gentle infusion and soft extraction over approximately 28 days, with punch-downs and pump-overs.
Fermentation is carried out using indigenous yeasts.

- **Aging :** 24 months in oak barrels.
- **Tasting :**

Made from 100% Mourvèdre, this Extrait cuvée reflects the estate's creative potential, standing out with its distinctive expression within the appellation. Deep and intense in colour, this red wine opens with a generous nose of ripe black fruits and hints of liquorice. The palate is full-bodied and structured, yet retains remarkable freshness, with notes of garrigue, aromatic herbs, and stone fruits. The finish is long and concentrated, supported by powerful yet well-integrated tannins. A wine of strong character, with excellent ageing potential.

- **Garde :**

High aging potential - 15 to 20 ans.

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