



Prat Sura Vacqueyras - BIO

SINGLE VINEYARD OF PRAT SURA: 0.5 HA

AVERAGE AGE OF VINES: 35 YEARS OLD -

DENSITY OF THE VINEYARD: 4000 VINES / HA

SOIL: GALET AND LIMESTONE

TREATMENT IN THE VINEYARD: 100% SUSTAINABLE PRODUCTS

METHOD OF HARVEST: HAND HARVEST

PRE-FERMENTATION TECHNIQUES: 100% DESTEMMING AND COLD PRE-FERMENTATION (2 DAYS)

YEASTS: INDIGENOUS

FERMENTATION VESSEL: STAINLESS STEEL TANK

CONTACT W/LEES: 12 MONTHS

VINIFICATION: 30% IN FRENCH OAK BARREL (1 AND 2 YEARS OLD) AND 70% IN IRON TANK

FILTRATION/FINING: NO FINING.SLIGHT FILTRATION ON PLAQUE

PRODUCTION: 2250 BOTTLES - ALCOHOL: 14.50%