

AMFÒRA

Orange Wine

Villa Noria

Awards



JAMES SUCKLING



Allergen Free

- Vegan product
- Vin Méthode Nature
Sulfite-free



Organic

- Preservation of living
organisms and soils
- Practice of **agroforestry**



GRAPE VARIETY

30 % Muscat petits grains, 30% Pinot Gris, 20% Sauvignier Gris, 10% Clairette, 10% Piquepoul de pinet

TERROIR

Origin

IGP Pays d'Hérault Côteaux de Bessilles

Soil

Clay-Limestone and Basalt

Climate

Mediterranean

ALC.

13% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 10° and 12° Celsius

AGING POTENTIAL

3 to 5 years

RESIDUAL SUGARS

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

With a slightly coppery orange color, *Amfòra*, our maceration wine, presents an atypical and very interesting aromatic register with subtle notes of flowers, with a predominance of rose, quince and apple. The palate is very delicate, fresh, suave and harmonious. We perceive the floral and fruity aromas, we finish with a slight touch of bitterness brought by a light tannin which leaves an impression of freshness and pleasant tension.

WINE MAKING

Orange maceration wine, naturally produced without sulfites or yeasts. The grapes are macerated with all their solid parts (seeds, skin) for three months. The components of the skin release pigments and tannins, which give the wine its orange colour. The wine is then pressed slowly and carefully. Then aged in terracotta amphora, whose porosity provides regular oxygenation, and also helps to reduce the acidity of the wine and round out the tannins. Aged in Amphora on lees until bottling. No fining. Light filtration just before bottling.