

Villa Noria



ORIGIN

South of France, IGP Pays d'Oc



GRAPE VARIETIES

100% Syrah



SOIL

Volcanic pebbles



CLIMATE

Mediterranean



WINE-MAKING & AGEING

Harvest made over night to take advantage of lower temperatures. Direct press. Low temperature fermentation between 16° to 18° Celsius. Ageing on fine lies in stainless steel tanks. One part of the wine is aged in French oak barrels during six months.



TASTING NOTES

Deep red in color. The bouquet is full of aromas of ripe grapes. On the palate, intense red fruits with slightly toasted and spiced notes. Good balanced wine with soft tannins.



ALCOHOL

14% Vol.



SERVING TEMPERATURE

17 to 18° Celsius



STORAGE TEMPERATURE

Constant, between 10 to 12° Celsius



STORAGE

3 to 5 years



* *Sud de France*

