



Villa Noria



THE BASIC INSTINCT RANGE - NO SULFITES



ALC.
12,5% vol.

SERVING TEMPERATURE
14° à 16° Celsius

CONSERVATION
Constant, between 10° et 12° Celsius

STORAGE
2 years

RESIDUAL SUGAR CONTENT
0,5 g/l

BOTTLE SIZES
75 cl

GRAPE VARIETY

Blend of different grapes variety

TERROIR

- ORIGIN
Vin de France
- SOIL
Limestone
- CLIMATE
Mediterranean with coastal influence

TASTING NOTES

Deep ruby color. Complex nose with blackberry et blackcurrants notes. The palate is well balanced and complex, ripe tannins and nice black cherry finish.

WINE-MAKING & AGEING

Traditional winemaking with 3 days skin contact at cold temperature and ten days of macerations at 25°C. Aging with all the lies in a concrete tank until the bottling. No use of fining agent and sulfites.

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