

AMFÒRA

Orange Wine

Villa Noria



Allergen Free

- Vegan product
- Natural wine method
- No sulfites



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



GRAPE VARIETY

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

TERROIR

Origin

IGP Pays D'Hérault Coteau de Bessilles

Soil

Clay - Limestone

Climate

Mediterranean

ALC.

13% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 10° and 12° Celsius

STORAGE

3 to 5years

RESIDUAL SUGARS

0,1g/L

BOTTLE SIZE

75 cl

TASTING NOTE

With a slightly coppery orange color, Amfóra 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 sulphites 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.