

Audace



M A S Z E N I T U D E

Wine Maker	Erik Gabrielson
Vineyard soil	Limy Clay with rock pebbles
Grape varieties	100% Cinsault
Farming Method	Organic, Biodynamic
Harvest	handpicked in small boxes of 10kg in mid September at peak ripeness
Vinification	Part de-stemmed (20%) left in cold room 3 days; 20% non de-stemmed; 60% de-stemmed and put in concrete vat and then the cold grapes are added to the vat; 8 day maceration then pressed; bottled in June; low intervention during maceration
Aging	concrete tank for 22 months; bottled in June

