

Vent D'Ange



M A S Z E N I T U D E

Wine Maker	Erik Gabrielson
Vineyard soil	Limy Clay with lots of pebbles
Grape varieties	100% Carignan (old vines)
Farming Method	Organic, Biodynamic
Harvest	Mid September when grapes showed a perfect maturity with a nice balance between sugar and acidity grapes are handpicked in small boxes of 10Kg
Vinification	65% de-stemmed, 35% non de-stemmed and then via gravitation placed in open topped conical concrete vats where the juice is macerated with the skins for 10 days using their natural yeasts with no added sulfite; no temperature control; minimal pump over using soft and slow pumping; Thereafter they are softly pressed in a vertical press and then pumped back and stored in concrete; Bottled in July
Aging	11 months in conical concrete vats; Bottled in July

