



Syrah 2018

Yields: 25 hl/ha 3,000 bottles annually

Soil: Schist

Varieties: 100% Syrah 30 year-old vines

Vinification Method: Grapes are hand-harvested and undergo a very long maceration at a low temperature without destemming. The wine is fermented in wooden tanks and aged on fine lees in second-hand oak casks for eight months. The wine is bottled without filtration. The wine has a total SO₂ of only 25mg/L.

TUOTTAJA	Hervé Souhaut
MAA / ALUE	Ranska - Rhône
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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