

MAS CABANEL

AOP Duché d'Uzès - Red



Soil: Limestone-Clay
Varieties: Syrah, Grenache
Age of Vines: 20 to 40 years old



Vinification: Destemming and crushing, fermentations in thermo-regulated tanks



Ageing: 4 months in oak barrels
ABV: 14% vol
Yield: 48 hl/ha



- **Visual Aspect:**
Deep purple red color
- **Nose:**
Powerful, dominated by notes of garrigues and sweet spices



- **Palate:**
Luscious, well integrated tannins and a fruity finish



Food Pairing:
Charcuterie, red mullet, chocolate desserts

Service Temperature: 18°
Conservation : 3 to 5 years



2015



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