

CHÂTEAU D'AQUERIA

Lirac Rouge Château d'Aqueria

Grape varieties:

Grenache (50%), Syrah (25%), Mourvedre (20%), Cinsault (5%).

Terroir: Clayey-sandy terraces, lots of round pebbles.

Average Yield: 30 hl/hectare.

Vinification:

Hand harvested, destemmed, slightly crushed before vatting for long maceration, over 4 weeks. Specific studies are carried out in the vineyard to determine the optimum phenolic maturity for making great red wines. Cap-punching and delestage throughout fermentation to extract the best from each varietal. After pressing the marcs, the juices are blended prepared for maturation.

Maturing:

6 to 10 months with 30% in French oak barrels 1 to 4 years old.

Tasting notes:

Intense deep red robe with brilliant glints of purple. Complex nose with flower (peony, iris) and ripe red fruit (Burlat cherry, black cherry) and spice.

Supple and balanced on the palate, tannins are present and fine, bringing power and delicacy.

Serving temperature: 15 to 17°C.

When to drink:

Ready to drink, and ready for cellaring for approximately 8 to 10 years.

Food/wine pairing suggestions:

Tagines, magret of duck with boletus mushrooms, selection of ripe cheeses, rib steak, veal chops.

