

CHÂTEAU D'AQUERIA



Lirac Rouge Héritage d'Aqueria

Grape varieties: Grenache (50%), Mourvedre (50%).

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

Average Yield: 25 hl/hectare

Vinification:

Made only in the best years, Grenache and Mourvèdre are harvested by hand, destemmed, and slightly crushed before fermentation with approximately 4 weeks vatting time. Cap-punching and delestage are performed throughout fermentation.

Maturing: 18 months with 40% in French oak barrels 1 to 4 years old.

Tasting notes:

Dark red robe with intense purple glints. Nose of stone fruit, black olive tapenade with notes of spice. Full, balanced mouthfeel, revealing tannins that are present but silky with notes of dark fruit, spice and forest floor.

Serving temperature: 16 to 18°C

When to drink:

Ready to drink, and ready for cellaring for approximately 10 to 15 years.

Food/wine pairing suggestions:

Aged prime rib, free-range pork roasted with spices, truffled beef, venison in wine sauce with oyster mushrooms.

