



Alouette by Aureto

RED 2020 IGP MEDITERRANNEE



Awards



Bronze prix plaisir 2021

Terroir

South-easterly facing, twenty-year-old vines on predominantly clay-limestone soil.

Grape Varieties

68% Syrah, 32% Chenanson

13.5% vol

Vinification

The grape harvest is totally destemmed and gently crushed in temperature-controlled stainless-steel vats. After a short maceration, the fermentation begins in liquid stage. The wine undergoes malolactic fermentation and is aged in stainless steel vats before blending and bottling.

Robe

Ruby red

Nose

The nose is expressive, with notes of fresh red fruit, strawberry, raspberry, and a touch of redcurrant.

Palate

Gentle on the palate, with a delicate balance between acidity and sweetness, with notes of red fruit: spring cherries, morellos and redcurrant... this is a light wine best appreciated gently chilled.

Food and Wine Pairing

Roasted meats and grills

Tasting Temperature

12-14°C

Storage

2 to 3 years.

Technical datas

Europe PALET 600 bottles

L.PR202419

GTIN : 3 760 182 84 3877