

# Auréto



## Elyo Rouge 2022

IGP Méditerranée

### **Terroir**

Soils of weathered limestone, with a high iron content that gives the soils their characteristic ochre colour.

### **Grape Varieties**

52% Syrah, 48% Grenache

**Degree of alcohol:** 15%

**Tasting Temperature:** 14/16°

**Storage:** 4-5 years

### **Vinification**

The grapes, harvested by hand early in the morning, are destemmed after spending the night in a refrigerated container. They are then sorted and sent to stainless steel vats for alcoholic

fermentation. Here, the must is fermented at a controlled temperature using indigenous yeasts. After three weeks' maceration, the must is gently pressed. Malolactic fermentation and ageing took place in stainless steel vats (58%), concrete eggs (24%), stoneware jars (12%) and oak barrels (6%).

Tasting notes: garnet-red colour, blackberry, aniseed and liquorice on the nose, spice and tobacco on the palate, wild fennel, soft, mellow tannins on the long finish.

### **Food and Wine Pairing**

Red meat from the grill, smoked vegetables, heavily spiced stews with Mediterranean ingredients and the classic pairing with mature hard cheeses.

### **Technical datas**

Euro Pallet 480 bottles

EAN : 3760182845642

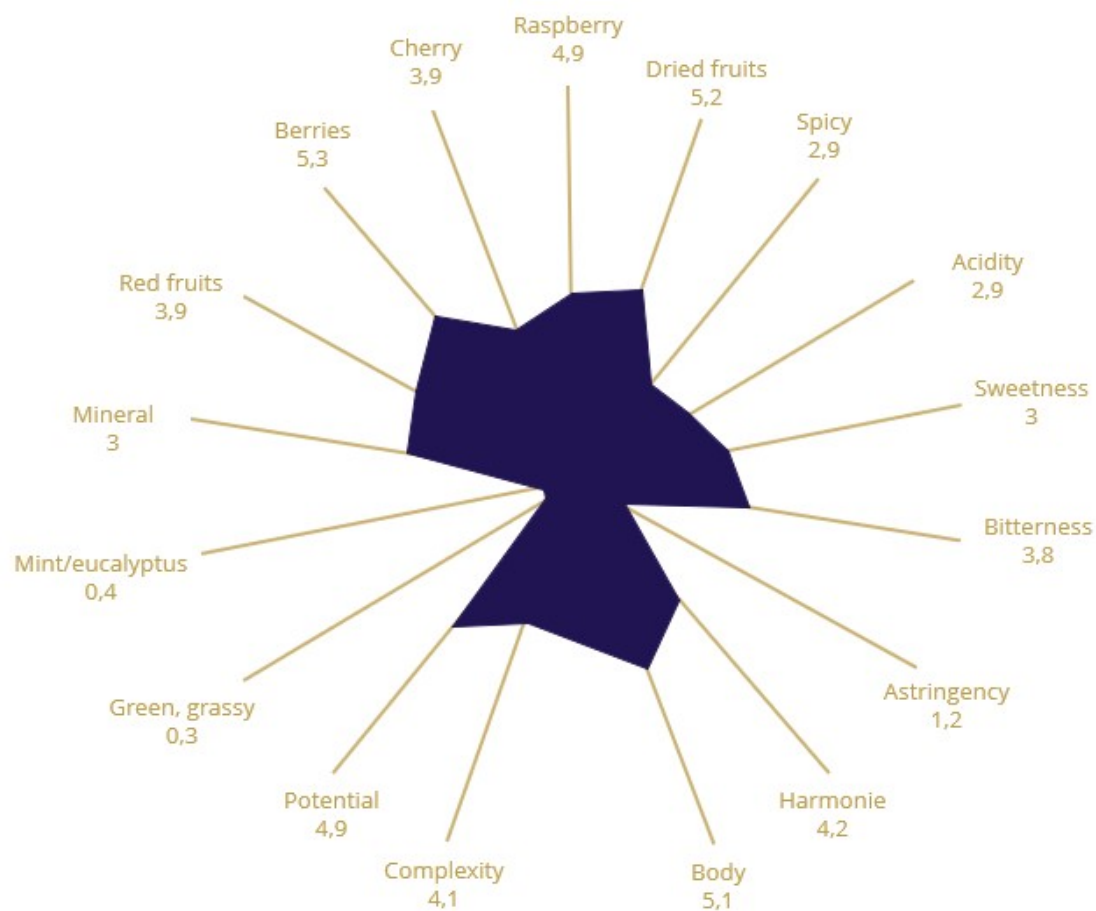
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### **Awards & Certificate**



FR-BIO-01 certified organic agriculture

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Flavour profile : Intensity 0,3 – 5,3