

MAS AMIEL

NATURAL SYRAH

FULL BIODYNAMIC - SO2 FREE
INPUTS FREE

2020

JUICY, SMOOTH AND SALINE SYRAH

PARCELS, TERROIR, VINE-GROWING :

Organic and biodynamic (100%).
Several plots of Syrah planted in a limestone-schist terroir in the district of Devèze.

GRAPE VARIETIES :

100% SYRAH.

HARVEST :

Hand-picked, manual double sorting of the grape bunches on a conveyor belt and a vibrating table, destemming.

WINEMAKING AND MATURING :

In 50-hl stainless steel vats.
Natural yeast, without winemaking inputs or SO2.
Gentle winemaking with an infusion, entirely respecting the textures of the fruit and the soil.

MATURING AND BOTTLING :

In concrete vats through to bottling.
No addition of SO2 even before bottling.

TASTING NOTES :

Dark red with purplish tints.
Highly precise aromas, initially smoky, opening onto peony, blackberry and black cherry.
The palate is equally aromatic with a long, smooth finish.
Refreshing salty finish.



BIODYVIN



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