



## Domaine Grier Grenache 2013

main variety Grenache

vintage 2013

analysis alc: 13.5 | ph: 3.48 | rs: 1.3 | ta: 5.35

type Red

producer Villiera Wines

winemaker Raphael Graugnard

taste Fruity

body Soft

### tasting notes

The wine shows classic red berry fruit and cherries with a hint of spice and underlying vanilla chocolate. The rich soft mouth feel is typical of Grenache but it is well structured ensuring maturation potential.

### blend information

100% Grenache

### about the harvest

Harvesting occurred at optimum ripeness to maximise fruit potential and ensure soft tannins.

### in the cellar

The grapes were fully crushed and destalked before transferring to red wine fermenters. Fermentation proceeded at 23-28°C combined with regular pumpovers. After completing primary fermentation the wine went through 3 weeks of post maceration to maximise colour extraction and to soften the tannins. During this period the malolactic fermentation was completed. A light pressing following this process.