

Grapes

50% Grenache

50% Syrah

n/a

n/a

n/a

n/a

Region/Appellation

AOP Languedoc

Alcohol by volume

14.50%

Residual Sugar

1 g/l

pH

3.79

Total Acidity

4.38 g/l

Tasting Guide



Tasting note printed

02/12/2023

Languedoc Emmarina Rouge

2020 6x75cl

Winemaker Notes

This grenache / syrah blend has intense, fiery and fruity notes of blackcurrants and raspberries. It is full bodied and powerful, the ripe fruit notes are found again on the palate along with sweet spices, pronounced silky, delicate tannins.

Vineyard

The climate is Mediterranean, the summer is hot and dry, the autumn and spring are mild. e frequent, strong wind helps prevent diseases. is an ideal climate for wine growing.

Winemaking

The grapes are harvested at phenolic maturity and harvested Machine. After destemming, the grapes are vinified in concrete tanks for three to four weeks. Each grape variety is vinified separately in traditional maceration. Depending on the daily tasting, the wine will either be reassembled, picked or left to rest for a gentle extraction of aromatic substances, anthocyanins and tannins. At the very end of alcoholic fermentation, the temperature is allowed to rise between 30 and 33 ° C to promote the polymerization of the tannins.

Vintage

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

Food match

Grilled and Roasted Red Meats

Try with marinated beef kebabs

