



DOMAINE PAUL MAS

Estate Carignan 2021



Category:	WINE		
Style:	RED WINE		
Variety:	CARIGNAN		
Region:	LANGUEDOC		
Vintage:	2021		
Volume:	750ml		
Vineyard:	Over 45 years old.		
Vinification:	Cold pre-fermentation at 10C. Fermentation at 27C the first day and then at 24C the next 4 days. And maceration for 7 days at 24C with daily pumping. The wine is then delicately pressed in a pneumatic press. The first presses are assembled. Before the malolactic fermentation, 50% of the wine is placed in 225-liter oak barrels		
Appearance:	Intense deep purple with ruby hues.		
Bouquet:	Aromas of spices, blackberries, cocoa and notes of undergrowth appear with aeration; finish on toasted notes.		
Palate:	Powerful, rich and mellow with silky tannins. Balance between floral, fruity and fine spices. A complex and elegant wine. Persistent liquorice finish.		
Technical Analysis:			
Alcohol:	13.50%	Packaging:	6 x 750ml