

FORTIFIED WINE

A lovely poem of Autumn about a meeting « El Encuentro », between a deep Grenache Noir and a beautiful Shiraz, in September. This wild marriage creates an atypical new wine.

MONICA “ EL ENCUENTRO ”



Grape Varieties	40% Shiraz, 40% Grenache Noir, 20% Muscat Noir
Harvest	Handpicking and by successive sorting
Vinification	The harvest is destemmed, maceration in tank for 10 days then racked. The free run wine finishes its fermentation in barrels then its stops naturally
Ageing	24 months in barrels
Analysis	Alcohol Contain: 14% Sugar Résidual: 90g
Tasting	On the eye: A beautiful dark robe with purpled shades On the nose: An aromatic persistency of red and dark fruits On the palate: Full-flavored, a lovely blend between fruits, elegancy, with a slight coffee note.
Food Pairings	Serve chilled between 10° to 12° with red fruits crumble, cooked foie gras, chocolate cake or roquefort
Packing	Boxes of 6
Production	1000 bottles of 50cl