

# Les INFUSIONS

de Villa Noria



## Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



## Allergen free

- Vegan product



## HVE

Haute Valeur Environnemental



Les  
**INFUSIONS**  
de Villa Noria  
**SYRAH**

## GRAPE VARIETY

100% Syrah

## TERROIR

### Origin

IGP Pays D'Hérault Coteau de Bessilles

### Soil

Clay-Limestone, and Sand

### Climate

Mediterranean

## ALC.

13% vol

## SERVING TEMPERATURE

Between 14° and 16° Celsius

## CONSERVATION

Constant, between 10° and 12° Celsius.

## STORAGE

3 to 5 years

## RESIDUAL SUGARS

1g/100ml

## TASTING NOTE

Bright ruby red color with a complex aroma of spices, red fruits, blackberry, and blackcurrant. On the palate, this wine reveals notes of blackberry and blackcurrant lifted by spicy-peppery note. Balanced and elegant, it offers smooth tannins and a long, satisfying finish.

## VINIFICATION

Traditional vinification with 3 days of pre-fermentation cold maceration and 10 days of maceration at 25°C. Aged on lees in concrete tanks until bottling. No fining agents or sulphites are used.