

Les
INFUSIONS
de Villa Noria



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen free

- Vegan product



HVE

Haute Valeur Environnemental



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.