

Grapes

50% Grenache  
50% Syrah

Region/Appellation

AOP Languedoc

Alcohol by volume

14.50%

Residual Sugar

1 g/l

pH

3.79

Total Acidity

4.38 g/l

Drinking Window

2024 - 2024

Tasting Guide

A B **C** D E  
Light Medium Full

Tasting note printed

22/02/2025

# 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 vintage in Languedoc saw early vine growth due to autumn rains and mild temperatures, with successful flowering in April and May. Summer was hot and dry, leading to an early harvest. Overall, the wines are described as elegant, fresh, and aromatic, making it an excellent vintage.

### Food match

Grilled and Roasted Red Meats

Try with marinated beef kebabs

