



## Red AOP Collioure

### «Magenca»

*True to type, melted and fresh.*

*Magenca: the technique of "covering rootstock with earth" in Catalanian.*

### Blend

**60 % Grenache noir, 20 % Mourvèdre, 20 % Carignan.**

Grenache noir offers red berry, licorice and caramel aromas. Mourvèdre and Syrah, which are much stronger, offer structure, strength and complexity. The Carignan adds freshness.

### Terroir

**Soil: Schist.**

**Yield: 17 hl/ha.**

The parcels of Grenache, complemented with Carignan are almost a hundred-year-old. Situated at an altitude where the temperature is cooler, they are perfect for dry wines. The schist soil offers mineral characteristics, elegance and strength to the wines of this terroir. The high density of the rootstock per hectare (6000 rootstock/ha) allows the vines grow roots deep down underground where they find limited water supplies.

### Winemaking-Maturing

**Production: 7 500 bottles.**

**Handpicked harvest.**

**Fermentation in vats.**

**Maturing for 18 months in barrels (30% new oak).**

Each grape variety and each parcel is harvested and vinified separately in view of obtaining the best phenolic ripeness and achieving the full expression of the terroir's diversity. After the maturing period, the wines are tasted to determine the best blend, resulting in a premium product. The wines are fermented in vats with a cold maceration beforehand and a hot fermentation afterwards. These various stages delicately extract aromas, colors and silkier tannins. The malo-lactic fermentations take place in barrels to obtain velvety tannins and to ensure a better exchange between the oak and the wine.

### Tasting notes

Respecting the traditional style of Collioure and with its delicate farming in tapered tanks, Magenca is delicate and elegant with tannins present but melted.

### Food pairing

Goes well with saucy game and meat dishes.

*These wines are marketed by*

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