

# TSAMPÉHRO RED

HARVEST 2022

Cellaring potential > 10 to 15 years

Volume > 75 cl

Alcohol > 13.5

## VINIFICATION AND AGEING

Yields of 400 to 600 g/m<sup>2</sup>, harvested by hand without crushing and partially de-stemmed, complete vinification in truncated oak vats, cold prefermentary maceration for 5 to 7 days, alcoholic fermentation and vatting for 20 to 28 days. Matured separately for each grape variety in suitable barrels.

Aged in French oak barrels for a total of 24 months, approximately 20% new barrels. Bottled without fining after light filtration.

## ASSEMBLY

45 % Cornalin | 35 % Merlot | 20 % Cabernet

## AROMAS

