



Domaine de Tara

www.domainedetara.com

**MI FIGUE MI RAISIN RED
LATE HARVEST WINE**

CONCOURS VIGNERONS INDÉPENDANTS

2024 Gold Medal

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2022 Gold Medal



Grapes: Merlot 100%

Production: 7hl/ha

Hand picked in the second half of November

Alcohol: 14.5%

Colour: dark and deep purple

Bouquet: very expressive with scents of black and red fruits (strawberries and blackcurrants) and prunes and with hints of coffee and cacao

Palate: opulently sweet with round, mellow qualities braced by refreshing acidity and a long, smooth finish

Dishes: ripe cheeses such as Gorgonzola, red and black fruit salads, all type of chocolate desserts, after-diner sipping

Aging: At a prime on release, will hold its tone for years

Recommended temperature: 9/12°

Vinification: dried grapes are crushed and the dense, murky musts are settled before fermenting for 1 month in stainless steel tank. The wine of about 75g of residual sugar is then matured in French oak barriques.

SCEA DOMAINE DE TARA- 2005 Route de Gordes - 84220 ROUSSILLON - France

Tel : 04 90 05 74 87 – Email : domainedetara@orange.fr

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