



Domaine de Tara

[www.domainedetara.com](http://www.domainedetara.com)

**MI-FIGUE MI-RAISIN ROUGE  
LATE HARVEST WINE**



**Alcohol:** 14°5

**Grapes:** Merlot 100%

**Production:** 7hl/ha

**Hand picked in the second half of November**

**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 for about 6 months.