



Domaine de Tara

www.domainedetara.com

PRESTIGE RED 2018 AOP VENTOUX



Grapes: Syrah 80%, Red Grenache 20%

Production: 35 hl/ha

Hand picked in September

Alcohol: 14.5%

Colour: deep purple with ruby highlights

Bouquet: intense, rich extracts with scents reminiscent of black fruits and red fruits (blackcurrant, cherry), hints of spices, violet, star anise and roast.

Palate: full bodied, concentrated, with fruit flavours balanced elegantly by soft tannins and a long, smooth, elegant finish with lingering hints of red berries and spices

Dishes: roast and grilled meat, game birds, richly flavoured dishes, medium and aged cheese

Ageing: 8 to 10 years

Recommended temperature: 16°

Vinification: Grapes are stemmed and soft crushed. The musts are fermented in stainless steel tanks for 15/20 days on the skins. Free-run juice and pressed juice are blended. Following malolactic fermentation, the wine is matured in French oak barrels (one quarter new) for one year then bottled and cellared before release.

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

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

www.domainedetara.com / Facebook : Domaine de Tara / Instagram : vigneronlara