



Domaine de Tara

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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.

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