



# FAMILLE FABRE

VIGNERONS INDÉPENDANTS DEPUIS 1605

## LUX Tano - Tempranillo



### IDENTITY

Color	Red
Varieties	Tempranillo 100%
Designation	Vin de France
Vintage	2022
Alcohol Degree	13 % vol
Residual sugar	< 1 g
Ageing potential	1 to 3 years
Efficiency	60 hl/ha

### TERROIR

Vine age	About 10 years old.
Soil	Clay-limestone and rolled pebbles.
Influence	High exposure to the sun.
Vineyard management	Organic and HVE (high environmental value).

### TECHNICAL DETAILS

Harvest	Handpicking, to select the finest bunches.
Vinification process	Carbonic maceration, with no added sulfites to get a perfect expression of the grape variety. No added sulfites.
Ageing	Stainless steel tank.

### TASTING NOTES

Eye	Pale ruby color.
Nose	Intense licorice nose.
Mouth	Rich, raspberry, violet and chocolate.
Finish	Suave and delicate.

### SERVICE

Food and wine pairing	Roasted chicken with olives.
Service	16/18 °C

### FORMAT

Available formats	75 Cl
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*Our grandfather, like many others in the region in 1900's, went to Spain to find this famous grape variety to give an intense color to red wines. At that time, the price was determined by the alcoholic degree and the intensity of the color, it was a very important criteria! We have re-planted Tempranillo with the objective of making a wine that is always fruity, crispy and without added sulfites. Cheers!*

*2021: Jancis Robinson 16/20: "Leathery. A little sweaty on the nose. Sweet paprika and gentle, gritty tannins. Dusty notes float through the red-plums-dropping-onto-hot-tarmac fruit and the scent of bay leaf fills my nose every time I lift the glass to my lips. Dried rose petals and sour cherries fill the end." (TC).*



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