



LA FESTA Tempo



IDENTITY

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| 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

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| 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

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| 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 | In bottle with lies. |

TASTING NOTES

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

SERVICE

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

FORMAT

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| Available formats | 75 Cl |
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Deep and tannic, this Vin Methode Nature offers delicious fruit and intensity, to pair with a good barbecue ! "Leathery. A little sweaty on the nose. Sweet paprika and gentle, gritty tannins. Dusty motes 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).

