

# TECHNICAL INFORMATION

## ENIRA 2019

### Date of harvest:

Variety	Harvest date: start-end
Merlot	06-24.09.2019.
Syrah	08-29.09.2019.
Petit Verdot	09-11.10.2019.
C.Sauvignon	17-19.10.2019.



**Average yield:** 42 hl/ha

**Grape varieties:** Merlot: **42 %**, Syrah: **36 %**, Petit Verdot: **12 %**, Cabernet Sauvignon: **10 %**

### Winemaking:

- Manual harvesting and quality control on the vineyard
- Destemming and berries selection on the vibrating tables
- Filling the concrete tanks by gravity with whole berries
- Cold maceration: 5-7 days at 10-12° C
- Alcohol fermentation: 5-10 days at 24-26 ° C
- Hot maceration: 10-14 days at 28-30 ° C
- Malolactic fermentation
- Aging in French oak barrels for 12 months:15 % -12 months,35 % -24 months and 50 % - 36 months
- Blending
- Filtering
- Bottling

**Average annual production:** 150 000 bottles 0.75 dm<sup>3</sup>

### Tasting notes:

The wine has an attractive, dark garnet color. Intense aromas reveal a magnificent bouquet consist of plum, red cherry, forest fruits, milk chocolate and vanilla. The taste is dense, round with a unique silkiness indicating prefect balance between ripe fruit and oak tannins. Superb softness and long-lasting end completed this remarkable wine.