

# TECHNICAL INFORMATION

## Petit ENIRA 2020

### Date of harvest:

Variety	Harvest date: start-end
Merlot	09.09-02.10.2020.
Syrah	22-28.09.2020.
Petit Verdot	07-19.10.2020.

**Average yield:** 43 hl/ha

### Grape varieties:

Merlot: **63 %**

Syrah: **29 %**

Petit Verdot: **8 %**

### 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: 3-5 days at 10-12° C
- Alcohol fermentation: 5-10 days at 24-26 ° C
- Hot maceration: 7-10 days at 28-30 ° C
- Malolactic fermentation in tanks
- Aging in French oak barrels 20% two-year /80 % three-year-old for 12 months
- Blending
- Filtering
- Bottling

### Average annual production:

118 000 bottles 0.75 dm<sup>3</sup>

### Tasting notes:

The wine has a dark garnet colour. Intense fruity aromas composed of red cherry, raspberry, blueberry and vanilla enchant at first. The taste is soft, well balanced and complex. A lively and pleasant finish completes this exciting wine.

