

TECHNICAL INFORMATION

DUO by Enira 2022

Date of harvest:

Variety	Harvest date: start-end
Merlot	24-27.09.2022.
Syrah	05-06.10.2022.

Average yield: 45 hl/ha

Grape varieties:

Merlot: 55 %, Syrah: 45 %;

Winemaking:

- Manual harvesting and quality control on the vineyard
- Destemming and berries selection on vibrating tables
- Filling the concrete tanks by gravity with no crushing
- Cold maceration: 3-5 days at 10-12° C
- Alcohol fermentation: 5-10 days at 24-26 ° C
- Hot maceration: 8-10 days at 28-30 ° C
- Malolactic fermentation
- Aging in French oak barrels 40 % two / 60 % in three years old for 12 months
- Blending
- Filtering
- Bottling

Average annual production:

22 000 bottles 75 cl

Tasting notes:

Opaque garnet colour. A splendid bouquet charms with aromas of plum, blackberry, dark chocolate, tobacco and vanilla. The taste is middle structure, rounded and homogeneous. It impresses with superb balance and skilful harmony between Merlot and Syrah. Opulent and long-lasting final completes this amazing wine.