



SHIRAZ 2021

Fermentation is spontaneous and carried out in open wooden fermenters. The wine undergoes 3 weeks of skin maceration, with manual punch-downs 3-4 times daily.

It is then aged for 12 months in 225-litre Hungarian oak barrels. Bottled without clarification or filtration.

Acidity: 6,1 PH: 3.43 Extract: 27,6 Alc.: 12,5% SO₂: 18/66 QTY: 2.000