

HarmaliA

TRIPLE WOOD

Limited production



The rich and complex character of this wine is achieved using three different types of wood during the aging process. The American wood imparts aromas of chocolate, caramel and coconut, the Caucasian oak lends smooth tannins and structure and lastly the French oak from the Tronçais forest brings elegant oaky notes and velvety tannins whilst accentuating the fruity and peppery notes of the Cabernet Sauvignon and Syrah.

GRAPE VARIETIES

Cabernet Sauvignon, Syrah (Old vines)

TERROIR

- ORIGIN

Vin de France.

- SOIL

Clay-limestone.

- CLIMATE

Mediterranean.

WINE

- TASTING NOTES

Intense red hue with purple glimmers. The opulent nose discloses notes of caramel, coconut and black pepper. The palate offers well structured yet silky smooth tannins and a very persistent finish.

- WINE-MAKING & AGEING

The cabernet sauvignon and syrah old vines are harvested carefully by hand at night so as to retain their freshness. The wines are then barrel aged in order to impart further complexity thanks to a combination of three different types of wood.

ALC.

16% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

16° to 18° Celsius

STORAGE

20 years

Open one or two hours before serving