



Glop 2008

- Aged for 4 months in 225 litre French oak barrels.
- Maceration time: 21 days.
- Alcoholic Fermentation controlled at 28°C for 9 to 10 days with daily punch downs and gentle pump overs using destemmed grapes.
- Malolactic Fermentation in stainless steel tanks
- Alcohol: 14,5% vol.
- Acidity (Tartaric). : 5,4 g/L

- Blend of: Red Grenache 50% Cabernet Sauvignon 20% Syrah 20% and Carignan 10%

- Glop: uses vines between 12 and 15 years old.

