

TANAGRA

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VITICULTURE

Varietal Composition: 100% Syrah
 Appellation of Origin: Casablanca Valley
 Trellising System: Bush Vines (Gobelet)
 Irrigation: Drip, groundwater from phreatic aquifer
 Soil type: Clay loam hillsides

VINIFICATION

The gravity-flow winery design provides a less interventionist approach to winemaking and requires less electricity. The top floor is for sorting and destemming, the bottom floor for fermentation and stainless steel tanks storage. Grapes, juice or wine flows from one floor down to the next using gravity.

Harvest date: April 20th, 2022
 Picking method: Hand harvested
 Fruit selection: At the vineyard and at the winery, before destemming
 Pre-fermentation cold maceration: temperature 8°C
 for 7 days in barrels
 Alcoholic fermentation: 8-10 days
 Fermentation temperature: 28 - 30°C for 10 days
 The fermentation took place in barrels
 Post maceration fermentation: 13 days
 Total skin contact: 30 days
 Malolactic fermentation: In barrels

AGEING

100% in barrels
 Cooper: Nadalié
 Time in barrels: 20 months
 Type of barrels: 36% American Oak & 64% French oak

**BOTTLING**

Bottling date: February 1st, 2024
 Closure: Diam 10
 Production: 2.706 bottles

ANALYSIS

Alcohol: 15.4%
 Total acidity (TA): 6.68 g/L
 Residual Sugar: 3.11 g/L
 pH: 3.25

