



Watch how our TANAGRA wine is produced



# TANAGRA

## Syrah 2022

Our TANAGRA is an iconic wine that symbolizes the best of our terroir and savoir-faire. The name comes from Greek mythology, as TANAGRA is one of the daughters of the god Eole, who commands the winds. The TANAGRA vineyard faces the cold breeze from the Pacific Ocean every day, defining the terroir of the Casablanca Valley.

The vineyard consists of a single 1.5-hectare plot, located on a west-facing slope and planted at a high density of 8,300 plants per hectare. The vines are cultivated in Gobelet (Bush Vines) and meticulously managed through careful manual viticulture.

The winemaking process is entirely artisanal. After the hand harvest, the destemmed grape clusters and hand-crushed berries are carefully placed into new barrels, filling them up to two-thirds of their capacity. They are then kept in a cold chamber for skin maceration lasting up to a week before fermentation begins to maximize aroma extraction.

The barrels are rotated up to eight times a day and enhance the wine's colour and structure. Subsequently, the barrels are drained, and a specialized cooper from our own cooperage dismantles one head of each barrel to remove the pomace (skins and seeds) before reassembling them in the traditional way. The wine is then returned to the barrels for aging over 22 months.

This process, carried out entirely by hand, highlights the artisanal and distinctive nature of Tanagra—a wine deeply connected to its origin and the wind.



### VITICULTURE

Varietal Composition: 100% Syrah  
D.O.: Casablanca Valley  
Training System: Gobelet (Bush Vines)  
Irrigation: Drip irrigation using underground water table  
Soil Type: Hillside plantation on clay and granite soils  
Download clusters prior during veraison  
No chemical fertilizers or pesticides

### VINIFICATION

Harvest Date: April 20, 2022  
Harvest Type: Manual  
Cluster Selection: In the vineyard and again at the winery before destemming.  
The barrels are filled manually, and the grapes undergo a cold pre-fermentation maceration for 7 days at 8°C.  
Alcoholic fermentation lasted 10 days, during which the barrels were rotated several times a day.  
Fermentation Temperature: 28 – 30°C  
Post-fermentation maceration: 13 days  
Total skin contact time: 30 days  
Malolactic Fermentation: In barrels.

### AGEING

100% aged in new barrels  
Cooperage: Nadalié  
Barrel Aging Time: 20 months  
Type of Barrels: 36% American oak and 64% French oak



### BOTTLING

Bottling Date: February 1, 2024  
Closure: DIAM 10  
Bottles Produced: 2,706

### ANALYSIS

Alcohol: 14.9%  
Residual Sugar: 3.11 g/L  
Total Acidity: 6.68 g/L  
pH: 3.25