

Abbaye de Pierredon Vespro NV

WINE DESCRIPTION

Ritual of blending for this cuvée Vespro in which the Cabernet Sauvignon freshness lively combines with the silkiness and the spices of Syrah. Structured, complex, with delicate and well fused tannins, Vespro will charm lovers of « southern » wines in which the guarrigue aromas immediately remind us our amazing Alpilles.

Mashing and pressing. Daily remontage, no sulfidation and natural yeast fermentation. 12 months ageing in barrique.

TASTING NOTES

The color is a brilliant and shiny red. The bouquet initially expresses itself with notes of roasted peppers and subsequently issues aromas of olive, thyme and rosemary. The beginning in the mouth is both fresh and perfumed, the power then comes up with the "peppery" accents and the silkiness of Syrah, to finish with a surprising and long lasting roundness. A powerful fresh wine, with an acidity that will make Vespro a wine that can be drunk from its early age and a reserve wine.

FOOD PAIRING

To combine with □ lamb shank, seabass with grilled pepper and confits □ onions, Occitan-style pieds-paquets.



VINEYARD & PRODUCTION INFO

Vineyard name:	Les Clos Maria
Vineyard size:	14 acres
Soil composition:	Clay & limestone
Training method:	Cordon de Royat
Elevation:	660 feet
Vines/acre:	1540
Yield/acre:	1.0 tons
Exposure:	Northern / Southern
Year vineyard planted:	2000
Harvest time:	early September
First vintage of this wine:	2013
Bottles produced of this wine:	18,000
Certified eco-friendly practices:	USDA Certified Organic
Certifying organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	50% Cabernet Sauvignon, 50% Syrah
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	77 to 84 °F
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes full
Type of aging container:	Barriques
Size of aging container:	228L
Age of aging container:	100% new
Type of oak:	French & Austrian
Length of aging before bottling:	12 months
Length of bottle aging:	7 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.9
Residual sugar:	0.5 g/L
Acidity:	3.4 g/L

PRODUCER PROFILE

Estate owned by: Lorenzo Pellicoli
Winemaker: Antoine Durrbach
Total acreage under vine: 25
Estate founded: 2001
Winery production: 50,000 Bottles
Region: Provence
Country: France