

MAS DES ÉTOILES

BLADINIÈRES-LIORIT *Vignerons*

Organic conversion:

2019

Colour:

Red

Appellation:

Cahors AOP

Surface:

0,30 hectare in Pescadoires (France, Lot)

Terroir:

Second Terrace.

Old alluvium mainly composed of gravel, but also of silica and clay.

Grape variety:

100% Malbec

Age of the grapevine:

Planted in 1980

Tillage:

Total suppression of weeding.

Working the soil under the vine stock with intercep and on one inter-row in two (discs, claws, subsoiler) and cereals sowing in the other row.

Cultural practices:

Double Guyot pruning system with disbudding of one in to buds.

Manuel thinning.

Manuel leaf removal.

Green harvesting.

Harvesting:

Mechanical with sorting

Vinification:

Maceration with cold pre-fermentation treatment.

Slow Alcoholic fermentation (20 days)

Hot final maceration and put in earthenware jars (Terra cotta) for Malolactic Fermentation and wine maturation during 12 months

