

ARLEQUIN

The essence of wine

*Syrah, Cabernet Sauvignon
and a few grapes of Grenache,
vinified and aged with the use of
unconventional procedures.*

Colour : Red

Harvest: Beginning - mid October

Vinification : The vinification method used for the grapes of Syrah is the carbonic maceration of the whole bunch in cold and hot soaking. Grapes of Cabernet Sauvignon and Grenache are macerated separately with their grains.

Aging: Arlequin is aged in the barrels of a high quality timber for a period of 12 to 14 months.

Wine tasting: The delicacy and profoundness of this Arlequin overwhelm us already on the first nose. The density and elegance blows us away with the first sip.

Arlequin breaks the rules of an ordinary wine tasting.

