

Mas Edem



LE VIN

Owner - Brand / Domain

MAS EDEM - Mas Edem

More

Divino

Appellation

AOC Luberon

Type

Red

Vintageyear

2021

Varietals

Syrah 66%, Grenache noir 25%, Viognier 9%

ABSTRACT

The Viognier includes the blending of the 3 colors of the Divino range. Divino results from a natural fermentation.

PRESENTATION

Terroir

Exposure northern north-east

Silty clay-limestone

Age vineyard 22 years old

Yield 30 hl/ha

Vinification

Mechanical harvest

Natural yeasts

Vatting on the skins during 4 weeks

Malolactic fermentation

Ageing

Maturing during 12 months

50% in terra cotta

35% in stainless steel

15% in barrels

TASTING ADVICES

Ageing potential

5 to 10 years

Tasting

A ruby color, the Divino red's smell gets notes of blackcurrant, cocoa, violet and spices. The taste is full with a nice length remaining on stewed black fruits and spices notes and a touch of candied orange.

Visual appearance

Ruby couleur

At nose

1/2

Mas Edem

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INTER RHÔNE

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blackcurrant, cocoa, violet and spices

On the palate

Freshness with stewed black fruits and spices notes and candied orange

SPECIFICATIONS

Alcohol content: 13,5 ABV

Allergens (sulphites): Contains sulphites

Allergens (egg): Does not contain egg or egg products

Allergens (milk): Does not contain milk or milk-based products

Winegrowing label: AB Agriculture Biologique Certifié par FR-BIO-01
Agriculture France

SPECIFICATIONS

Surface area of the vineyard: 25 ac

Age of vines: 22 years old

Yield: 30 hL/ha

Production volume: 3800 bouteilles 75cl

Residual Sugar: 0,5 g/l

pH: 3,65

Volatile acidity: 0,66 g/l

Total acidity: 3,24 g/l

SO2 libre: 26 mg/L

SO2 total: 74 mg/L



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