

# Mas Edem



## LE VIN

Owner - Brand / Domain

**MAS EDEM - Mas Edem**

More

**Naturello**

Appellation

**AOC Luberon**

Type

**Red**

Vintageyear

**2023**

Varietals

**Marselan 72%, Syrah 17%, Grenache noir 11%**

## ABSTRACT

A wine with grapes and nothing else. A pure wine, resulting from natural fermentation and without added sulphites.

## PRESENTATION

Presentation

**Naturello signs the purity of Mas Edem terroir**

Terroir

**Clay, limestone, silty - Altitude 225 m - Exposure northern north-east**

In the vineyard

**Vineyard is cultivated organically**

Harvest dates

**14 & 27/09/2023**

Vinification

**Mechanical harvest - Indegenous yeasts - Vatting during 4 weeks (25°) - Malolactic fermentation achieved - Without added sulphites**

Ageing

**Stainless steel vats : 100%**

## TASTING ADVICES

Serving

**To express all its fruity tast, Naturello is best a little chilled during the summer (16°). It can be kept for 3 years if stored in good conditions.**

Ageing potential

**Enjoy all year long, 2 to 3 years**

Tasting

**With a deep purple color, the smell is delicious with black fruits, cherries and spices notes. Its roundness and gourmet a black fruits taste.**

Visual appearance

**Deep purple**

At nose

**black fruits, cherries and spices**

1/2

## Mas Edem

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INTER RHÔNE

# Mas Edem

On the palate

**Roundness and gourmet flavors**

Food pairings

**Red meat**

## SPECIFICATIONS

**Alcohol content: 13 ABV**

**Allergens (sulfites): No 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: 10 years old**

**Yield: 35 hL/ha**

**Production volume: 2000**

**pH: 3,49**

**Volatile acidity: 0,63 g/l**

**Total acidity: 3,92 g/l**



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