

# Mas Edem



## LE VIN

Owner - Brand / Domain

**MAS EDEM - Mas Edem**

More

**Origini**

Appellation

**AOC Luberon**

Type

**Red**

Vintageyear

**2020**

Varietals

**Grenache noir 50%, Syrah 50%**

## ABSTRACT

**Origini is a red wine from the oldest parcel of our vineyard (40 years old)**

## PRESENTATION

Terroir

**Exposure : northern north-east**

**Soil : clayey, limestone, silty**

**Average age : 40 years old**

**Yield : 30 hl/ha**

In the vineyard

**Vineyard is cultivated organically**

Harvest start date

**01/10/2020**

Vinification

**Mechanical harvest**

**Natural yeasts**

**Vatting during 4 weeks**

**Malolactic fermentation achieved**

Ageing

**Maturing 12 months**

**20% oak barrels**

**70% terra cotta amphora**

## TASTING ADVICES

Serving

**16°C to 18°C**

Ageing potential

**10 to 15 years**

Tasting notes

**With a ruby ??color, Origini offers an expressive smell of candied red fruits<sub>1/2</sub>**

## Mas Edem

145 CHEMIN DES MAQUIGNONS, 84220 GOULT

Tel. 04 90 72 89 34 - renaud.pierlot@mas-edem.fr



INTER RHÔNE

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and coffee. Its mouth is full, round and warm on the attack then continues with delicate aromas of red fruits.

Visual appearance

**Ruby**

At the nose

**Candied red fruits, coffee**

On the palate

**Full, well-balanced, delicate**

SPECIFICATIONS

Alcohol content: 15 ABV

Allergens (sulfites): 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

Age of vines: 40 years old

Yield: 30 hL/ha

Production volume: 1000

pH: 3,74

Volatile acidity: 0,67 g/l

Total acidity: 3 g/l

Total SO<sub>2</sub>: 23 mg/L

SO<sub>2</sub> total: 63 mg/L



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