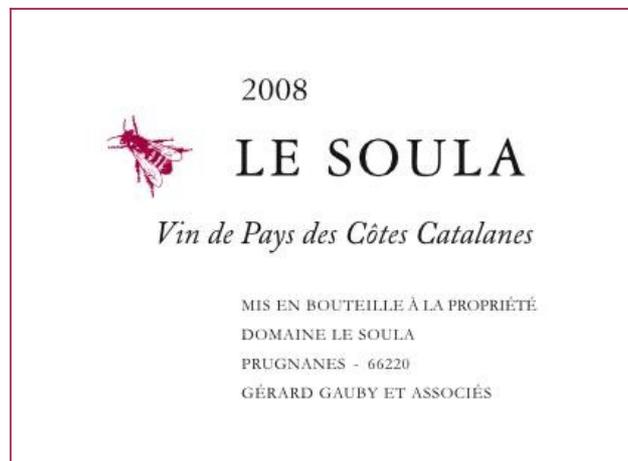




LE SOULA

Red 2008

Vin du Fenouillèdes
Terroir d'altitude



Vin de Pays des Côtes Catalanes – Fenouillèdes region

Appellation

Villages of St Martin de Fenouillet, St Arnac, Feilluns, Le Vivier, Lesquerde

Soil of decomposed granites and schistes, between 350 m and 600 m high

Terroirs

55% Carignan

Varieties

35% Syrah

10% Grenache Noir

Yield 14 hl/ha

Figures

Production 13 535 bottles – 79 magnums – 5 jeroboams – 1 imperial

Alcool 14% ; Total acidity 3,2 g_{H₂SO₄}/l ; pH 3,6

Traditionnal viticulture, with ploughing

Viticulture

Bush vines (gobelet) and single spur pruning (guyot)

Use of sulfur, copper, 15 plants and essential oils

Hand harvested from 22nd September to 9th October

Whole bunch maceration from 11 days up to 29 days

Vinification

Natural yeasts

Raised for 21 months

Ageing

44 % in new oak 500-liter demi-muids

23 % in older 500-liter demi-muids

33 % in tank

No fining

Bottling

Light filtration before bottling



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