



Trigone

Red 2010

by LE SOULA

Vin du Fenouillèdes
Terroir d'altitude



Vin de Pays des Côtes Catalanes – Fenouillèdes region

Appellation

Villages of Saint Martin de Fenouillet, Le Vivier, Lesquerde, Saint Arnac, Feilluns et Caudiès de Fenouillèdes

Soils of decomposed granites (83%) and schistes (13%)
between 350 m and 600 m high

Terroirs

95% Syrah
5% Carignan

Varieties

Yield : 25-30 hl/ha

Figures

Production : 15 567 bottles

Alcohol : 13,5 % , pH : 3,79 ; Total acidity : 2,82 g_{H₂SO₄}/l

Traditionnal viticulture with a minimum of ploughing

Viticulture

Single spur pruning (guyot) and bush vines (gobelet)

Use of sulfer, cupper, 15 plants, essential oils, clay and talc

Hand harvested

Whole bunch maceration for 2-3 weeks

Vinification

Natural yeasts with organic yeast food

Raised for 6 months

Ageing

70 % in tank

25 % in wooden vat

5 % in 500-liter demi-muids

No fining

Bottling

Filtration before bottling

Corks Diam 3 in agglomerated cork, non washed with hydrogen peroxyde



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