



Trigone

Red L12

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 and Feilluns

Soils of decomposed granites (97 %) and black marls (3 %) between 350 m and 600 m high

Terroirs

58 % Syrah (19 year old vineyards on average)
40 % Carignan (66 year old vineyards on average)
2 % Grenache noir (31 year old vineyards on average)

Varieties

Yield : 25 hl/ha

Figures

Production : 15 060 bottles

Alcohol : 12.5 % , pH : 3.6 ; Total acidity : 3.6 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 6 to 18 days

Vinification

Natural yeasts with organic yeast food

Blend of different vintages : 2012 : 52 % , 2011 : 35 % , 2010 : 9 % , 2009 : 4 %

Ageing

69 % in tank

25 % in 500-liter demi-muids

6 % in wooden vats

No fining

Bottling

Clarifying filtration before bottling (7 µ)

Trescase agglomerated cork



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