



Avenue de la Mer

N°5 SYRAH

Red wine



Appellation : IGP Pays d'OC

Blend : 100% Syrah

ABV. : 14%

Soil : Grass-seeded vine rows on a plain

Winemaking : Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming. Cold maceration before fermentation for 3 days. Alcoholic fermentation for 30 days between 25°C and 27°C with two pumping-over a day. Soft pressing with separation of different qualities of pressed wines

Color : Deep purple color

Nose : Light spicy nose with aromas of violet

Palate : Delicate and fruity red wine with cherry notes and rich tannins.

Serving temperature : Best served between 12° and 15°C

Preservation : 4 years

Food pairing : Good to start the end of day followed by any red meat, grilled or stewed, best with a beef "steak tartare" or on a plate of French cheeses



6 different wines are available in the Sea Avenue wine collection



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