



Avenue de la Mer

N°6 CARIGNAN

Red wine



Appellation : IGP Pays d'OC

Blend : 100% Carignan

ABV. : 13%

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 garnet colored robe

Nose : Fruity nose with aromas of blackcurrant and cherry

Palate : Dry and fruity red wine with beautiful, soft and silky tannins

Serving temperature : Best served between 15° and 16°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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