



Cap - Castera

PETIT VERDOT

2023

VIN DE FRANCE



TECHNICAL INFORMATIONS

Harvest on September 26
Clay-limestone soil
100% Petit Verdot
13%.Vol

HARVEST AND WINEMAKING PROCESS

The harvest of the Petit Verdot is sent to an optical sorting machine before being sent to the vat kept at low temperature before fermentation begins.

This process releases the intense color and powerful aromas of this grape variety. From the start of the alcoholic fermentation, the extraction is done by gently pumping over.

The interventions on this vintage stopped quickly in order to preserve the balance of the Petit Verdot as much as possible and bring out the complexity and depth of this grape variety.

TASTING

Deep purple color with violet reflections.

The nose is reminiscent of sun-drenched black fruit soups. Aeration reveals violet and licorice. The mouth is full-bodied and warm. Blackberry and southern spices enhance a wine with beautiful substance.

Vigorous and fruity, it is already pleasant to drink.

