

Grape varieties

Syrah (70%) and Moscatel de grano menudo (30%)

Origin

France, Roussillon, Espira-de-l'Agly

Soil

calcareous clay

Vinificationtotal destemming, 3-day maceration of the varieties together,
fermentation with native yeasts**Ageing**

6 months in stainless steel tanks

Characteristics

Red, Natural, Still, Fruity and juicy

Properties

Alcohol: 10 %, SO2: <10, Residual sugar: <0,5 g/l

Also appears in:

Price: 20 - 50€

**MATASSA BRUTAL
TOMMY FERRIOL**MATASSA, Espira-de-l'Agly

2025 13015 75 CL

NATURAL