

Grape varieties

Garnacha gris (60%) and Macabeu (40%)

Origin

France, Roussillon, Espira-de-l'Agly

Soil

slate

Vinification

30 days whole bunch maceration of both varieties in
amphoras, fermentation with native yeasts

Ageing

6 months in amphoras on lees

Characteristics

Red, Natural, Still, Profound and complex

Properties

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

Also appears in:

Price: 20 - 50€



MATASSA CARNER TINTO

MATASSA, Espira-de-l'Agly

2025 13018 75 CL

NATURAL