

Grape varieties

Garnacha tinta (40%), Cariñena (30%), Garnacha gris (30%)

Origin

France, Roussillon, Banyuls-sur-Mer

Soil

slaty

Vinification

whole vintage, lightly steeped, maceration for 7 days, alcoholic fermentation in DAI with indigenous yeasts

Ageing

9 months in fudres of 400 l and oak barrels

Characteristics

Red, Natural, Still, Profound and complex

Properties

Alcohol: 14 %, SO2: 16, Residual sugar: <2 g/l

Also appears in:

Price: Más de 50€

**BRUNO DUCHÊNE
L'ANODINE**BRUNO DUCHÊNE, Banyuls-sur-Mer

2022 15904 MAGNUM

2021 15904 MAGNUM

NATURAL