

MON P'TIT PiTHON Rouge 2025

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Grenache Noir, 40% Syrah, 10% Mourvèdre (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 15-20 years

Soils: Assembly of parcels on soils of schist, limestone, clay, and marl.

Farming: Organic

Harvest: 50% hand harvested, and 50% machine harvested

Yield: 45 hl/ha

Winemaking: 100% whole berry co-fermentation in large concrete tanks. Only the naturally occurring indigenous yeasts were used and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 7 months in a combination of concrete and stainless-steel tanks. Prior to bottling there is a light clarifying filtration and low dose of sulfur added.

pH: 3.46

Sulfur: 44ppm total SO₂, 23ppm free SO₂



MON P'TIT PiTHON Blanc 2024

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 33% Macabeu, 33% Grenache Blanc, 34% Grenache Gris (the grapes are sourced from 5 organically farmed Domaines located in the villages Calce and Baixas)

Average Vine Age: 15-20 years

Soils: Clay and limestone soils

Farming: Organic (ECOCERT)

Harvest: 50% hand harvested, and 50% machine harvested

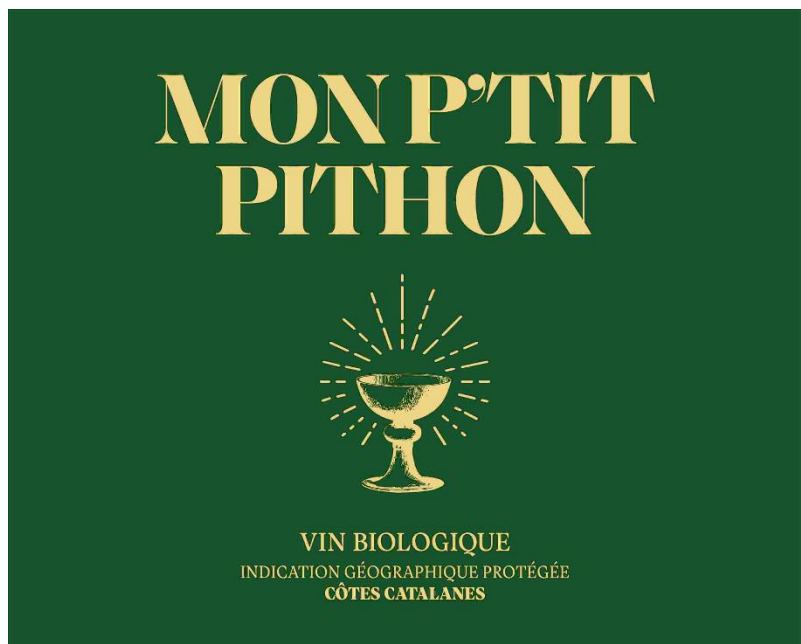
Yield: 40hl/ha

Winemaking: Direct pressing of the whole bunches and fermented in stainless steel tanks using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees. The components are blended after the completion of malolactic fermentation.

Maturation: Aged 7 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added and the wine undergoes a light filtration.

pH: 3.42

Sulfur: 39ppm total SO₂, 7ppm free SO₂



MON P'TIT PiTHON Rouge 2024

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 34% Grenache Noir, 33% Syrah, 33% Mourvèdre (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 15-20 years

Soils: Assembly of parcels on soils of schist, limestone, clay, and marl.

Farming: Organic

Harvest: 50% hand harvested, and 50% machine harvested

Yield: 40 hl/ha

Winemaking: 100% whole berry co-fermentation in large concrete tanks. Only the naturally occurring indigenous yeasts were used and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 7 months in a combination of concrete and stainless-steel tanks. Prior to bottling there is a light clarifying filtration and low dose of sulfur added.

pH: 3.37

Sulfur: 25ppm total SO₂, 8ppm free SO₂



MON P'TIT PiTHON Blanc 2023

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Macabeu, 50% Grenache Blanc (the grapes are sourced from 5 organically farmed Domaines located in the villages Calce and Baixas)

Average Vine Age: 15 years

Soils: Clay and limestone soils

Farming: Organic (ECOCERT)

Harvest: 50% hand harvested, and 50% machine harvested

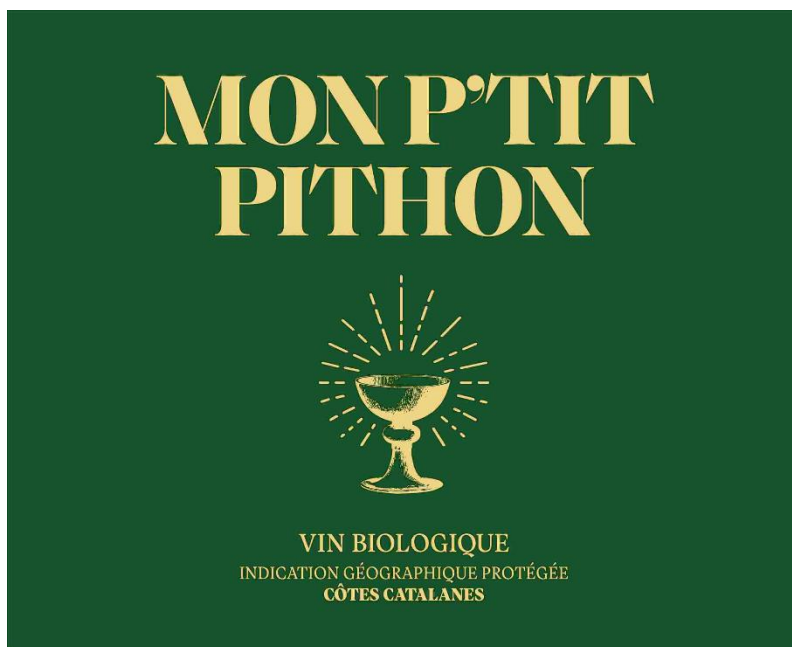
Yield: 40hl/ha

Winemaking: Direct pressing of the whole bunches and fermented in stainless steel tanks using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees. The components are blended after the completion of malolactic fermentation.

Maturation: Aged 7 months in stainless steel tanks. Prior to bottling a low dose of sulfur is added and the wine undergoes a light filtration.

pH: 3.31

Total SO2: 80ppm



MON P'TIT PiTHON Rouge 2023

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 33% Grenache Noir, 34% Syrah, 33% Mourvèdre (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 15 years old

Soils: Assembly of parcels on soils of schist, limestone, clay, and marl.

Farming: Organic

Harvest: 50% hand harvested, and 50% machine harvested

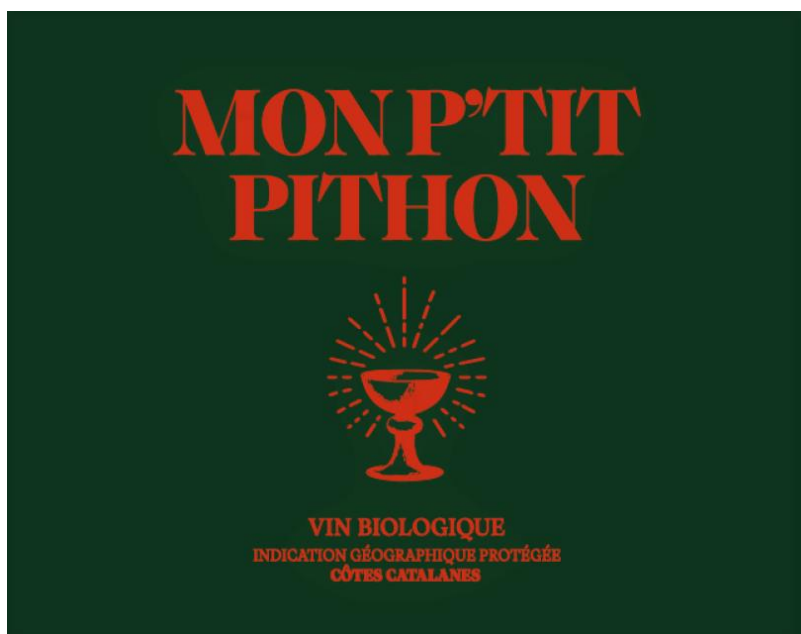
Yield: 40 hl/ha

Winemaking: 100% whole berry co-fermentation in large concrete tanks. Only the naturally occurring indigenous yeasts were used and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 7 months in a combination of concrete and stainless-steel tanks. Prior to bottling there is a light clarifying filtration and low dose of sulfur added.

pH: 3.37

Total SO2: 47ppm



Olivier Pithon 'Cuvée Laïs' Blanc 2023

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Macabeu, 20% Grenache Gris, 20% Grenache Blanc, 10% Vermentino

Average Vine Age: 45 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

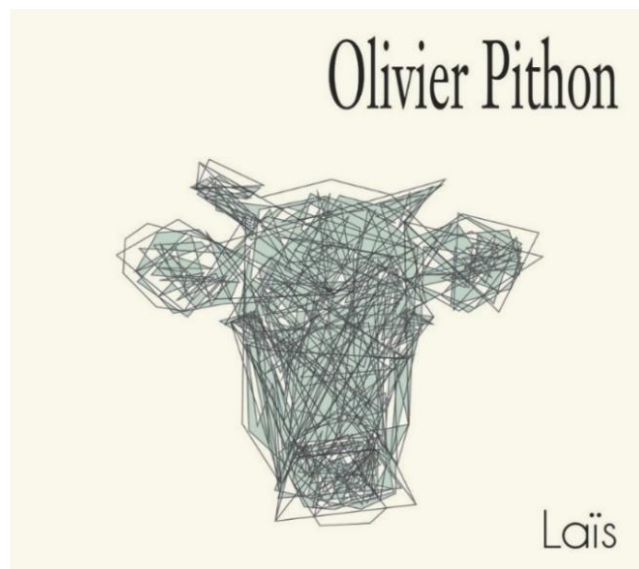
Yield: 40 hl/ha

Winemaking: Each variety and parcel are harvested, whole cluster pressed and fermented separately. After 1 night of cold settling, the juice is racked off the gross lees with half of the volume going to 500L French oak barrels (20% new oak) and the other half going to used 20hl oak foudres. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and no stirring of the lees.

Maturation: Each variety is aged separately for 10 months in 500L French barrels (20% new oak). Approximately 2 months prior to bottling the wine was blended in stainless steel tanks and a low dose of sulfur added. Bottled unfinned and unfiltered.

pH: 3.26

Sulfur: 42ppm total SO₂, 5ppm free SO₂



Olivier Python 'Cuvée Laïs' Blanc 2022

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Macabeu, 20% Grenache Gris, 20% Grenache Blanc, 10% Vermentino

Average Vine Age: 45 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

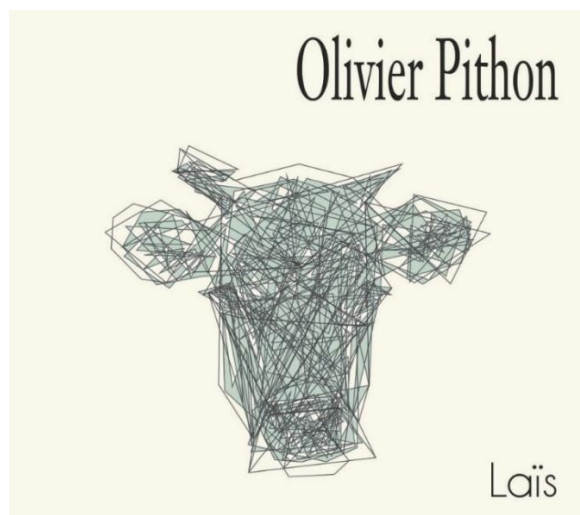
Yield: 35 hl/ha

Winemaking: Each variety and parcel are harvested, whole cluster pressed and fermented separately. After 1 night of cold settling, the juice is racked off the gross lees with half of the volume going to 500L French oak barrels (20% new oak) and the other half going to used 20hl oak foudres. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and no stirring of the lees.

Maturation: Each variety is aged separately for 10 months in 500L French barrels (20% new oak). Approximately 2 months prior to bottling the wine was blended in stainless steel tanks and a low dose of sulfur added. Bottled unfinned and unfiltered.

pH: 3.10

Total SO₂: 42ppm



Olivier Pithon 'Cuvée Laïs' Rouge 2021

Region: Roussillon

Appellation: Côtes du Roussillon AOP

Grapes: 20% Carignan Noir, 40% Grenache Noir, 20% Mourvèdre, 20% Syrah

Average Vine Age: 60 years

Altitude: 250m (820 feet)

Soils/Terroir: Assembly of parcels on soils of schist, limestone, and marl.

Farming: Biodynamic

Harvest: Hand harvested

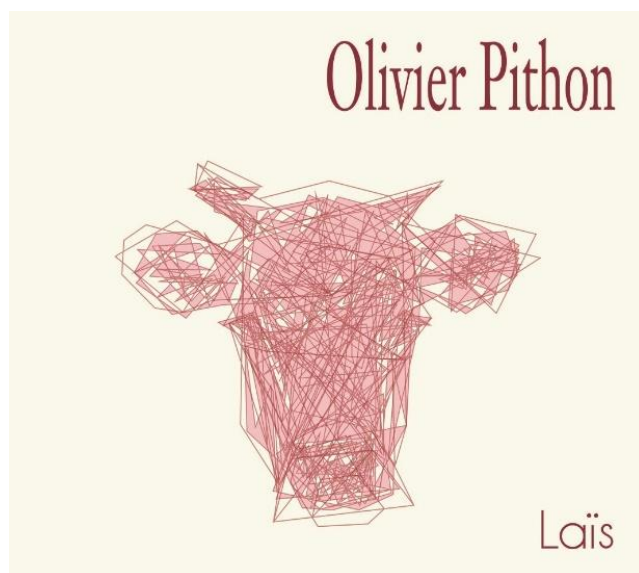
Yield: 30 hl/ha

Winemaking: Each variety and parcel are harvested and vinified separately by soil type. All the grapes were destemmed and fermented whole berry using only the naturally occurring indigenous yeasts. 2 weeks after the start of fermentation the tanks were pressed, and the juice transferred back to concrete tanks to complete fermentation.

Maturation: Each variety is aged separately for 18 months, 80% in concrete tanks and 20% in used 600L French oak demi-muids. 2 months prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. Bottled unfined and unfiltered.

pH: 3.36

Total SO2: 34ppm



Olivier Pithon 'La D18' Blanc 2023

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Grenache Blanc

Average Vine Age: 40 years

Altitude: 820 feet (250m)

Soils/Terroir: Schist hillsides along the road between Calce and le Col de la Dona.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The Grenache Gris and Grenache Blanc are harvested together and whole cluster pressed. After 1 night of cold settling, the juice is racked off the gross lees and transferred to used 500L French oak barrels. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged 14 months in used 500L French oak barrels. Approximately 1 month prior to bottling a low dose of sulfur was added. Bottled without fining or filtration.

pH: 3.23

Sulfur: 40ppm total SO₂, 5ppm free SO₂



La D18

Olivier Pithon 'Le Pilou' Rouge 2022

Region: Roussillon

Appellation: Côtes Catalans IGP

Grapes: 80% Carignan Noir, 20% Grenache Noir

Average Vine Age: 100+ years

Altitude: 250m (820 feet)

Soils/Terroir: Limestone plateau

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The Carignan Noir and Grenache Noir are harvested and vinified separately in sandstone Amphora's. All the grapes were destemmed and fermented whole berry using only the naturally occurring indigenous yeasts. 2 weeks after the start of fermentation the tanks were pressed, and the juice transferred back to Amphora to complete fermentation. After the completion of malolactic fermentation, the components were blended.

Maturation: Aged 18 months in sandstone Amphora. A low dose of sulfur was added prior to bottling, and the wines are bottled unfined and unfiltered.

pH: 3.32

Sulfur: 24ppm total SO₂, 7ppm free SO₂

The logo for 'Le Pilou' features the brand name in a white, serif font, centered within a dark navy blue square. This square is itself centered within a larger, lighter navy blue square, creating a nested effect.

MON P'TIT PiTHON' Blanc 2022

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 40% Macabeu, 40% Grenache Blanc, 20% Grenache Gris (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 20 years

Soils: Clay and limestone soils

Farming: Organic (ECOCERT)

Harvest: Hand harvested

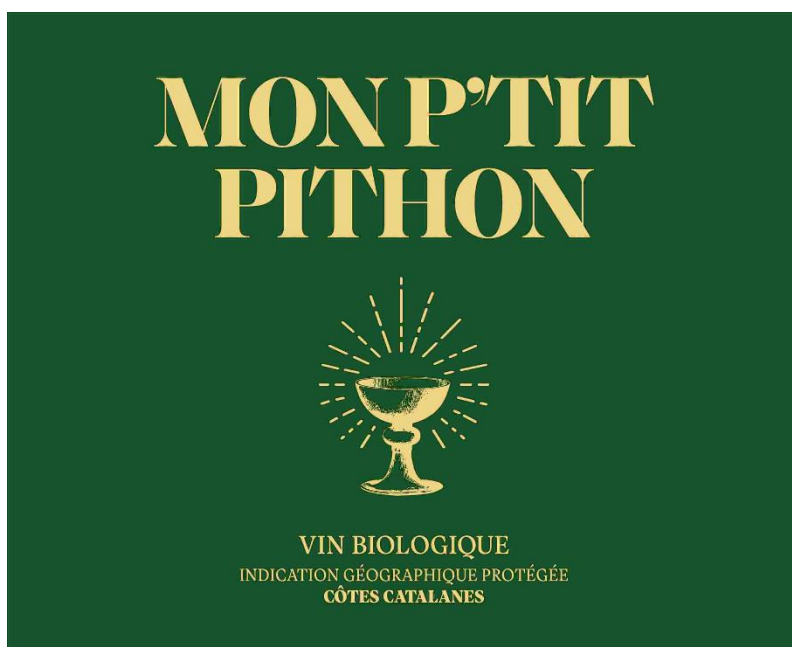
Yield: 50hl/ha

Winemaking: Direct pressing of the whole bunches and fermented in stainless steel tanks using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees. The components are blended after the completion of malolactic fermentation.

Maturation: Aged 7 months in stainless steel tanks.

pH: 3.3

Total SO2: 22ppm



MON P'TIT PiTHON Rouge 2022

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 34% Grenache Noir, 33% Syrah, 33% Mourvèdre (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 20 years old

Soils: Assembly of parcels on soils of schist, limestone, clay, and marl.

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: 100% whole berry co-fermentation in large stainless-steel tanks. Only the naturally occurring indigenous yeasts were used and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 7 months in large stainless-steel tanks. Prior to bottling there is a light clarifying filtration and low dose of sulfur added.

pH: 3.4

Total SO2: 25ppm



MON P'TIT PiTHON Rouge 2021

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 34% Grenache Noir, 33% Syrah, 33% Mourvèdre (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 15 years old

Soils: Assembly of parcels on soils of schist, limestone, clay, and marl.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: 100% whole berry co-fermentation in large stainless-steel tanks. Only the naturally occurring indigenous yeasts were used and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 7 months in large stainless-steel tanks. Prior to bottling there is a light clarifying filtration and low dose of sulfur added.

pH: 3.32

Total SO2: 32ppm



Olivier Python 'Cuvée Laïs' Blanc 2021

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 45 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

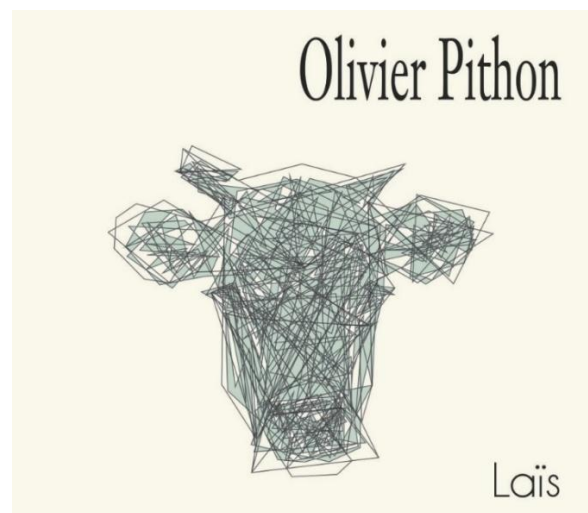
Yield: 40 hl/ha

Winemaking: Each variety and parcel are harvested, whole cluster pressed and fermented separately. After 1 night of cold settling, the juice is racked off the gross lees with half of the volume going to 500L French oak barrels (20% new oak) and the other half going to large oak vats. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Each variety is aged separately for 10 months in 500L French barrels (20% new oak). Approximately 1 month prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. The wines are bottled unfined and unfiltered.

pH: 3.10

Total SO₂: 40ppm



Olivier Python 'Cuvée Laïs' Blanc 2020

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 40 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

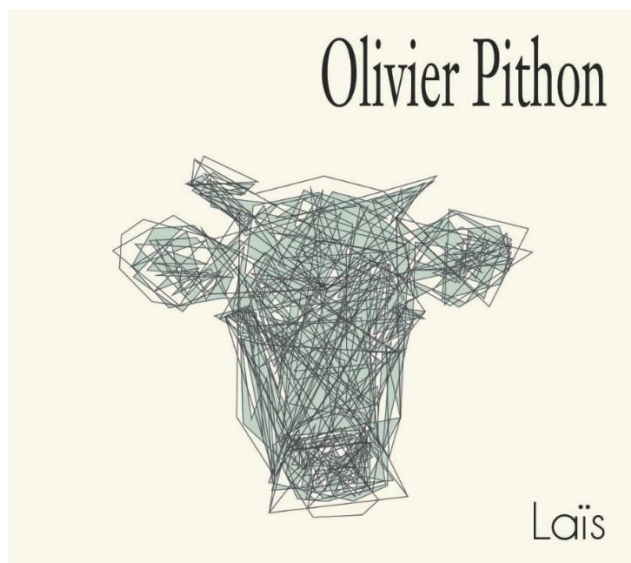
Yield: 20 hl/ha

Winemaking: Each variety and parcel are harvested, whole cluster pressed, and fermented separately. Prior to fermentation the juice undergoes 1 night of cold settling, then is racked off the gross lees straight into 600L French oak demi-muids (20% new oak). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Each variety is aged separately for 10 months in 600L French oak demi-muids (20% new oak). Approximately 1 month prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. Bottled after a light filtration.

pH: 3.29

Total SO2: 24ppm



Olivier Pithon 'Cuvée Laïs' Blanc 2019

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 42 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

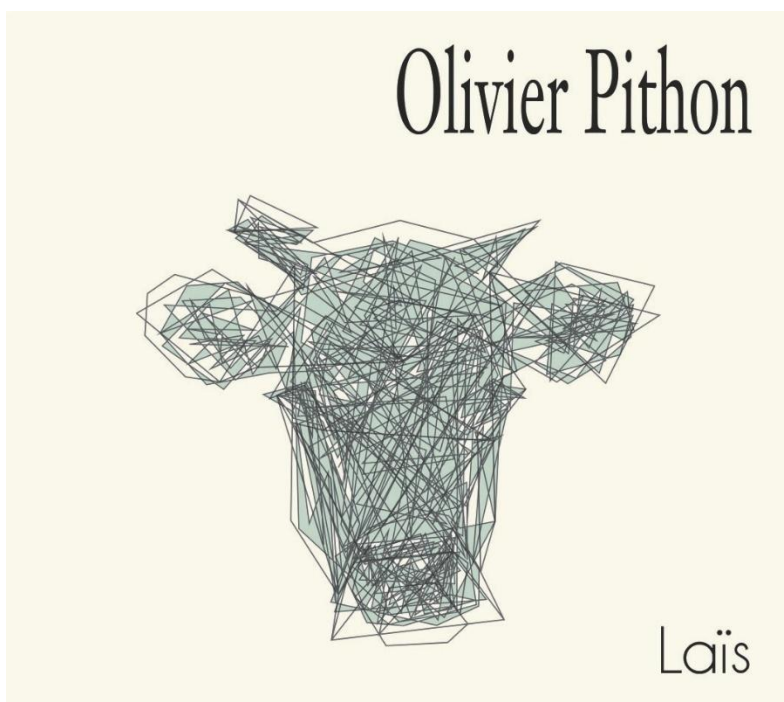
Yield: 35 hl/ha

Winemaking: Whole bunch pressing and fermented in barrel using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged for 10 months, half in neutral 228L French oak barrels and half in 600L oak demi-muids.

pH: 3.24

Total SO2: 25ppm



Olivier Pithon 'Cuvée Laïs' Blanc 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 40 years

Altitude: 250m (820 feet)

Soils/Terroir: Schist hillsides

Farming: Biodynamic

Harvest: Hand harvested

Yield: 18 hl/ha

Winemaking: Whole bunch pressing and fermented in barrel using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: 8-10 months in new, 1- and 2-year-old barrels, and a portion in 600L puncheon.

pH: 3.20

Total SO₂: 40ppm



Olivier Python 'Cuvée Laïs' Rouge 2020

Region: Roussillon

Appellation: Côtes du Roussillon AOP

Grapes: 30% Carignan Noir, 40% Grenache Noir, 20% Mourvèdre, 10% Syrah

Average Vine Age: 80 years

Altitude: 250m (820 feet)

Soils/Terroir: Assembly of parcels on soils of schist, limestone, and marl.

Farming: Biodynamic

Harvest: Hand harvested

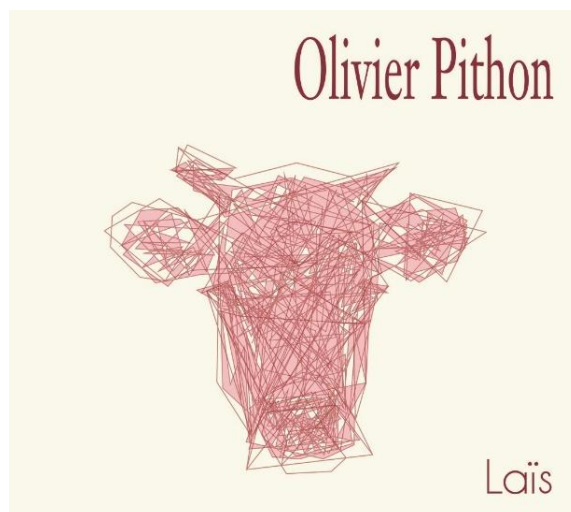
Yield: 40 hl/ha

Winemaking: Each variety and parcel are harvested and vinified separately by soil type. Fermented 75% in concrete tanks and 25% in large oak vats, using only the naturally occurring indigenous yeasts. 70% of the clusters were destemmed and fermented whole berry. The stems were retained for 30% of clusters. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete and stainless-steel tanks to complete fermentation.

Maturation: Each variety is aged separately for 20 months, half in concrete tanks and half in used 600L French oak demi-muids. Approximately 6 weeks prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. The wines are bottled unfined and unfiltered.

pH: 3.4

Total SO₂: 29ppm



Olivier Python 'Cuvée Laïs' Rouge 2019

Region: Roussillon

Appellation: Côtes du Roussillon AOP

Grapes: 40% Carignan Noir, 40% Grenache Noir, 10% Mourvèdre, 10% Syrah

Average Vine Age: 50+ years

Altitude: 250m (820 feet)

Soils/Terroir: Assembly of parcels on soils of schist, limestone, and marl.

Farming: Biodynamic

Harvest: Hand harvested

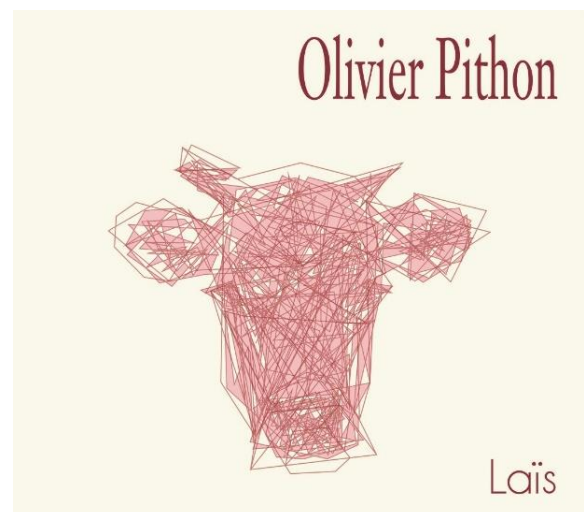
Yield: 15 hl/ha

Winemaking: Each variety and parcel are harvested and vinified separately by soil type. Fermentation is carried out half in concrete and half stainless-steel tanks with approximately 70% whole clusters. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete and stainless-steel tanks to complete fermentation.

Maturation: Each variety is aged separately for 20 months, half in concrete tanks and half in used 600L French oak demi-muids. Approximately 6 weeks prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. The wines are bottled unfined and unfiltered.

pH: 3.34

Total SO2: 32ppm



Olivier Pithon 'Cuvée Laïs' Rouge 2018

Region: Roussillon

Appellation: Côtes du Roussillon AOP

Grapes: 40% Carignan Noir, 40% Grenache Noir, 20% Mourvedre

Average Vine Age: 40 years

Altitude: 250m (820 feet)

Soils/Terroir: Assembly of parcels on soils of schist, limestone and marl.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes are vinified by soil type using a blend of whole cluster, whole berry and crushed grapes in concrete and stainless tanks. Only the naturally occurring indigenous yeasts are used in the fermentation.

Maturation: Aged 6-10 months in a combination of concrete and large neutral barrels.

pH: 3.05

Total SO2: 40ppm



Olivier Python 'La D18' Blanc 2022

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Grenache Blanc

Average Vine Age: 40 years

Altitude: 820 feet (250m)

Soils/Terroir: Schist hillsides along the road between Calce and le Col de la Dona.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: The Grenache Gris and Grenache Blanc are harvested together and whole cluster pressed. After 1 night of cold settling, the juice is racked off the gross lees and transferred to used 500L French oak barrels. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged 14 months in used 500L French oak barrels. Approximately 1 month prior to bottling a low dose of sulfur was added. Bottled without fining or filtration.

pH: 3.46

Total SO2: 34ppm



La D18

Olivier Python 'La D18' Blanc 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Grenache Blanc

Average Vine Age: 40 years

Altitude: 820 feet (250m)

Soils/Terroir: Schist hillsides along the road between Calce and le Col de la Dona.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Whole bunch pressing and fermented in Foudre using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged 18 months in Foudre.

pH: 3.23

Total SO2: 36ppm



La D18

Olivier Python 'La D18' Blanc 2017

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Grenache Blanc

Average Vine Age: 40 years

Altitude: 250m (820 feet)

Soils/Terroir: Schist

Farming: Biodynamic

Harvest: Hand harvested

Yield: 11 hl/ha

Winemaking: Whole bunch pressing and fermented in large barrels using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: 12-16 months in large used oak barrels.

pH: 3.35

Total SO2: 40ppm



La D18
2017

Olivier Pithon 'Le Pilou' Rouge 2021

Region: Roussillon

Appellation: Côtes Catalans IGP

Grapes: 80% Carignan Noir, 20% Grenache Noir

Average Vine Age: 100+ years

Altitude: 250m (820 feet)

Soils/Terroir: Limestone plateau

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: The Carignan Noir and Grenache Noir are harvested and vinified separately. All the grapes were destemmed and fermented whole berry using only the naturally occurring indigenous yeasts. 2 weeks after the start of fermentation the tanks were pressed, and the juice transferred back to concrete tanks to complete fermentation. After the completion of fermentation, the components are blended and transferred to a combination of used 600L French oak demi-muids (80%) and Amphora (20%) for maturation.

Maturation: Aged 18 months in a combination of used 600L French oak demi-muids (80%) and Amphora (20%). A low dose of sulfur was added prior to bottling, and the wines are bottled unfined and unfiltered.

pH: 3.17

Total SO2: 65ppm



Olivier Pithon 'Le Pilou' Rouge 2020

Region: Roussillon

Appellation: Côtes Catalans IGP

Grapes: 90% Carignan Noir, 10% Grenache Noir

Average Vine Age: 100+ years

Altitude: 250m (820 feet)

Soils/Terroir: Limestone plateau

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Each variety is harvested and vinified separately. 100% destemmed whole berry fermentation in concrete tanks using only the naturally occurring indigenous yeasts. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete tanks to complete fermentation. After the completion of fermentation, the components are blended and transferred to a combination of used 600L French oak demi-muids (80%) and Amphora (20%) for maturation.

Maturation: Aged 18 months in a combination of used 600L French oak demi-muids (80%) and Amphora (20%). A low dose of sulfur is added prior to bottling, and the wines are bottled unfinned and unfiltered.

pH: 3.4

Total SO₂: 30ppm



Olivier Python 'Le Pilou' Rouge 2019

Region: Roussillon

Appellation: Côtes Catalans IGP

Grapes: 90% Carignan Noir, 10% Grenache Noir

Average Vine Age: 100+ years

Altitude: 250m (820 feet)

Soils/Terroir: Limestone plateau

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Each variety is harvested and vinified separately. 100% destemmed whole berry fermentation in concrete tanks using only the naturally occurring indigenous yeasts. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete tanks to complete fermentation. After the completion of fermentation, the components are blended and transferred to a combination of used 600L French oak demi-muids (80%) and Amphora (20%) for maturation.

Maturation: Aged 18 months in a combination of used 600L French oak demi-muids (80%) and Amphora (20%). A low dose of sulfur is added prior to bottling, and the wines are bottled unfinned and unfiltered.

pH: 3.34

Total SO2: 32ppm

