



Elyo Rouge

IGP MÉDITERRANÉE

Its bright ruby red color and soft, smooth tannins make this red wine a real crowd-pleaser. It is by no means lacking in spices and deep structure. A classic.

YEAR	2023
GRAPE VARIETIES	54% Grenache 46% Syrah
ALCOHOL	15%
BOTTLE SIZE	0,75L
DRINKING TEMPERATURE	14-16°C
AGEING POTENTIAL	4-5 years
AWARDS & CERTIFICATES	 

TASTE PROFILE *A Classic*

The Elyo Rouge has a garnet red color. Its bouquet features blackberry, aniseed, and licorice. On the palate, it impresses with spicy notes, tobacco, and wild fennel. Soft and smooth tannins accompany the long finish of this well-structured red wine.



TERROIR

Average age of the vines approx. 25 years, on weathered limestone with a high iron content, which gives the soil its characteristic ochre color.

VINIFICATION

The grapes, harvested by hand in small containers early in the morning, are destemmed after a night in a refrigerated container, sorted, and transferred to stainless steel tanks for maceration and alcoholic fermentation, where they are fermented at a controlled temperature with the vineyard's own yeasts. After three weeks of maceration, the must is gently pressed. Malolactic fermentation and aging occurred 58% in stainless steel tanks, 24% in concrete vats, 12% in clay vessels, and 6% in oak barrels.

FOOD AND WINE PAIRING: SPICY AND FULL OF STRUCTURE

Grilled red meat, grilled vegetables, strongly spiced stews with Mediterranean ingredients, or classic with mature hard cheese.

