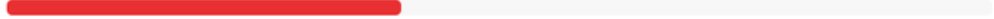


# MADARI HILLS COLLECTION AMHTOP 2017



## TASTE PROFILE

Dry



Medium - Full Body



Medium-High Tannins



Medium - Acidity



13 % by Vol



## PRIMARY FLAVORS



Raspberry



Baking Spices



Lavender

## VARIETIES



Grenache 30%



Mourvèdre 40%



Syrah 30%

## TECHNICAL DATA



Vineyards Location: Madari Mountain, South & East Slopes



Vineyards Average Altitude: 1400 meters



Soil Composition: Sandy Loam



Wine Acidity (TA): 5.5 gr/L



pH: 3.5



Oak Maturation: 24 months

## HANDLING



SERVE  
55-60°F / 12-  
15°C



GLASS TYPE  
Aroma  
Collector



DECANT  
30 Minutes



CELLAR  
10+ Years