MAISON VENTENAC 'LE PARIA' GRENACHE

100% Grenache. Aromas of red fruits with juicy and explosive flavors of strawberry, cranberry, raspberry and pink peppercorns. Light tannins with bright acidity. A fresh, intense, unusual Grenache, unapologetically light bodied and fruity. Made like a little candy, this wine is trendy and punchy. Organic.
4 punch downs in the first days (concrete tanks) then daily pumping over. Post-fermentation maceration

of 10 days at controlled temperatures. Malolactic fermentation and then 3 months aging in concrete.

Stephanie and Olivier Ramé took over her family's 400-acre estate in 2010. Building on the work of Stephanie's father, Alain Maurel, they started to modernize the operation, which in many cases meant turning back the clock to work sustainably in the vineyards. Their aim was to work naturally, but as cleanly as possible, expressing the terroir with no 'makeup'. Olivier's expertise in oenology and viticulture led them to use experimental techniques, such as employing non-saccharomyces yeast to avoid spoilage, allowing indigenous yeasts to ferment the wine without competition from Brettanomyces and the like. This happy duality of modern and traditional is mirrored in the appellation of Cabardès, where the transitional climate allows Atlantic grapes from Bordeaux to flourish alongside the Mediterranean varieties. The couple believe that the limestone in the local soils lends a distinctive freshness to their wines. To keep the freshness, they are aged in a range of different vessels: clay jars, concrete and stainless-steel tanks, and large wooden tuns.

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Tasting Note:

Le Paria

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Shelf Talker:

