

# MA

MAS AMIEL

FORTIFIED OXIDIZED WINES

## 30 ANS D'ÂGE

AOC MAURY



### GRAPE VARIETIES

90 % Grenache noir, 5% Maccabeu, 5% Carignan

### SOIL TYPES

Broken down shale and black marl, oriented South.

### HARVEST & WINEMAKING

Manual harvest. The fruit is de-stemmed. Extra alcohol is added (mutage) directly on the fruit, and then the whole is allowed to steep for 30 days in order to extract the aromas and polyphenols from the grapes, ensuring a nice balance of fruit, alcohol and sugar.

### AGED

Aged for one year in glass demijohns outside, and since then in 350-hectoliters oak casks.

This very long ageing technique is part of the Mas Amiel signature, and enables the wine to acquire very mature body and aromas.

### TASTING NOTES

This is a seductive wine, the color of which is becoming progressively lighter. It recalls tobacco leaves, hazelnut, coffee liqueur, and grilled almonds. Then all of sudden, it evokes an old orange liqueur, thereby offering us a trip to the Far East and its world of spices. This is a lively wine, boasting dazzling freshness. The finish is extraordinary with well-structured and mild bitterness.

### PERFECT FOOD PAIRING

Aged for a period of 30 years, this wine reveals surprising characteristics of youth and freshness. It pairs perfectly well with blue veined cheese or old matured Comté. And hazelnut or dried fruit-based desserts. Open an hour before serving at 15°C.