

CHECK OUT
HOW IT ALL BEGAN
BY FLASHING THE QR CODE...

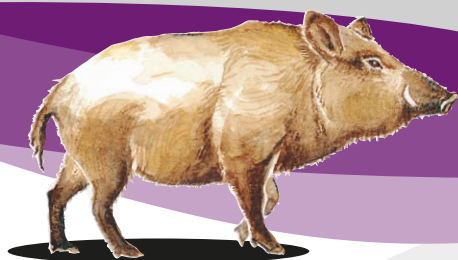


WILD PIG

P A Y S D ' O C

IN THIS
TYPICAL
VILLAGE

WHERE DOES
GRETA
LIVE?



SYRAH

LOCATION

Located in the Languedoc area, the vineyards spread from the banks of the Rhône river in the East to the city of Carcassonne in the West, from the foothills of the Massif Central mountains in the North to the Mediterranean Sea in the South.

VINIFICATION

- Strict selection of the grapes.
- Picking starts at optimum ripeness.
- The grapes are de-stemmed and crushed.
- Juices are fermented from 1 to 2 weeks on skins.
- Pumping over is done twice a day.
- Fermentation temperature is strictly controlled at 25°C (77°F).

TASTING NOTES

A deep brilliant blue/red colour, a generous nose of berries and red fruits with a lively structure and firm finish.

WINE WAITER'S ADVICE

Best when served between 16-18°C (61-63°F).
Delicious by itself or with cold cuts, chicken, barbecues and cheese.
Enjoy now and over the next 3 to 4 years.



WHAT DOES
GRETA
EAT?

NOT
OUR
GRAPES

 wildpigwines
www.wildpigwines.com