



Castel Viel Red

**AOP : Faugères
Schists Terroir**

Grape Varieties :

Carignan : ± 40 %

Grenache : ± 30 %

Mourvèdre : ± 20 %

Syrah : ± 10 %

Vine Age : 25 to over 100 years old

Yield : ± 20 hl / ha

Cultivation :

Certified organic vineyard,
predominantly permanent grass cover.

Vinification :

Hand-harvested in small crates,
not crushed, partially destemmed.
Grapes loaded into and removed from tanks
using a conveyor belt.

Maceration lasts between 4 and 5 weeks.
Aged for 32 months, including 24 months in
barrels and the first 6 months on the lees.

Vinified without added sulfites.

Unfined wine with light filtration prior to
bottling.



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