

MA
MAS AMIEL

FORTIFIED OXIDIZED WINES

MILLÉSIME 85'

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

Boasting great concentration, this vintage is a deep and dense color. It exhales strong aromas of cocoa, prunes and walnut, the latter of which is characteristics of very old fortified wines. The palate is suave and refined.

PERFECT FOOD PAIRING

1985 MILLESIME is a fabulous after dinner drink. It equally forms a velvety envelop around chocolate.