

**MA**  
MAS AMIEL

**FORTIFIED OXIDIZED WINES**

## 20 ANS D'ÂGE

AOC MAURY



### PERFECT FOOD PAIRING

This 20-year-old wine displays remarkably youthful and fresh characteristics. It will accompany blue cheeses like Roquefort or desserts made of chocolate and dried fruits. It can also be served with the best cigars. Open an hour before serving at 15°C.

### GRAPE VARIETIES

90 % Grenache noir, 5% maccabeu, 5% carignan.

### SOIL TYPES

Broken down shale and black marl, oriented south.

### WINEMAKING HARVEST

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

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

Complexity, finesse, elegance and plenty of volume for its 20<sup>th</sup> birthday. Like a miracle of nature, this wine, boasting a magnificent amber color develops aromas of slightly acidulated dried fig, mixed with mild spices, followed by more surprising notes of fresh licorice. This wine offers an unexpected finish with great persistence.

[www.masamiel.fr](http://www.masamiel.fr)