

TIPAUME 2019

The vineyard of Tipaume has been planted by our family in 1996, consisting of 8 hectares, planted ungrafted, on high density, without irrigation (dry farming).

We started cultivating organically, and quickly switched to Biodynamie, receiving the full **DEMETER** certification in 2012, for all our activity in the vineyard and at the winery. We can proudly announce that our viticulture is free of any pesticides, as well as our wines which are made in an absolutely natural way.

TIPAUME 2019: Red Wine, made in intégrales oak barrels (20% new), with a blend of 6 varieties, all coplanted and cofermented:

60% Carménère, 30% Cabernet Sauvignon, 4 % Merlot, 3% Lacrima Cristi, 2% Viognier, 1% Malbec

Maceration on the skins lasts 3 months, and fermentation finishes around Christmas as it is conducted at unusually low temperatures

Analysis: Alc 14,3% - PH 3,7 - Residual sugar <1

Bottling date: may 2020, 1880 bottles

All our wines are clarified naturally, without any fining, nor filtration, and may present some deposit, very natural, so we recommend to decant them whenever possible, and serve at 14-16 °C