



JEAN KREYDENWEISS

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| VINTAGE : | 2021 (frost year – limited edition) |
| NAME OF THE WINE : | Mana |
| APPELLATION : | Vin de France |
| COLOUR : | Red |
| GRAPE VARIETY : | 65% Grenache / 35% Mourvèdre |
| TYPE OF SOIL : | Ferruginous soil and composite mixture of shale, flint, sandstone, quartz and limestone. |
| AGE OF THE VINES : | 40 years |
| PLANT DENSITY : | 4500 vines/ha |
| VINEYARD : | The vines are lead according to the principles of biodynamic agriculture, with the respect of biodiversity. |
| CERTIFICATION : | Organic & Biodynamic farming by Ecocert & Biodyvin since 1999 |
| PRODUCTION : | 350 bottles |
| VINIFICATION : | Hand harvesting with sorting, one week maceration, fermentation with indigenous yeasts, 1 year ageing in sandstone amphora, two year rested in bottles. |
| ANALYSIS : | 12.5 % alcohol, 3.5 g/l total acidity |
| TYPE OF WINE : | Delicate, persistent, fresh |
| TASTING NOTE : | An exuberant nose focused on pepper, dark cherries and flint carried by smooth caressing tannins enhanced by freshness on the mid palate and a long finish |
| PAIRINGS : | Seared veal, guineafowl, pigeon with dark cherries |
| CONSERVATION : | Constant temperature, ideal 13°C |
| TASTING : | 12-14 °C |
| AGEING POTENTIAL : | Ready to drink, bound to evolve in the next 10 years. |

