



MAISON
SAFRANIER

12°5

Without added sulfites

RED

LITTLE SAFRANIER

Indication Géographique Protégée Méditerranée



Terroir

SOIL : sandy soil, mixed with siliceous pebbles
GRAPE VARIETIES : Caladoc, Syrah, Grenache.
AVERAGE AGE OF VINES : 20 years
GROWING METHOD : reasoned

Winemaking

HARVESTING: by hand
Bioprotection of the grapes / airtight fermentation and aging
Strict hygiene in the cellar
Vinification without added sulfite or substitute molecule
Early bottling to preserve fruit and freshness

Tasting

EYE: Bright red
NOSE: Straight, fresh with red fruits and elderflowers.
PALATE : Well balanced, spicy, easy to drink without any defect
SERVING TEMPERATURE: 18°C
DRINKING : Tapas, charcuterie, cheese and mixed red fruits.



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