

VILLA IDA

VINTAGE : 2022
AOP : Bourg - Red
REGION : Bordeaux
SOIL : fine clay and gravel
GRAPE VARIETIES : 100 % Merlot
ALCOHOL : 13 %
AGEING LIFE : 10 years
CERTIFICATION : organic wine (Ecocert)

Vinification

Destemmed and not crushed harvest.
Fermentation without added sulfur in concrete tanks.
Two weeks of maceration with controlled extractions to preserve the crispness of the fruit.

Maturation

Aged in jars for 14 months. Our jars come exclusively from the Goicoechea pottery in the Basque Country, known for its high quality craftsmanship.
No fining, light filtration before bottling.

COLOR : Garnet, bright and lively.

NOSE : Expressive and aromatic, with notes of black fruits, spices and licorice on the finish.

PALATE : delicate, balanced and greedy, combining depth and freshness, with melted tannins.

Pairings

Osso buco of veal, half-cooked red tuna

RED
clay jar wine



Red wine vinified in a jar in order to preserve the purity of the wine and its fruit. The slow and regular aeration of the wine through the pores of the jar offers us beautiful notes of red and black fruits, without artifice and a rounder wine with more volume.

Vineyard in organic and biodynamic agriculture