

MARIS LE ZULU – Organic Vegan No Sulphites 2019

Zulu reminds us of the care given to nature, the respect for the spiritual energy that surrounds us. It is an organic wine made from Grenache and Syrah grapes, without added sulphites. Lively, fruity, a little salty and juicy, this wine has taken the best of the south of France, rich fruitiness combined with the taste and balanced acidity provided by the terroir.

Vinification

The grapes are macerated at 28 ° C in concrete vats for 3 weeks and fermented at 25 ° C. The extraction is done by punching down and pumping over. We do not add any sulphites from the harvest until bottling. The wine is then aged in concrete vats for 4 to 5 months.

Tasting Notes

Delicious aromas of ripe red fruits. Souple and generous

Food pairing

Pizza, pasta , everyday dining

Certifications

Organic Wine
No sulphites added

Varietals

SYRAH - GRENACHE

Serving Temperature

15-16°C

Volume

75 cl

Alcohol

13%

Light

Full bodied

Fruity

Spicy

Soft

Tannic



2020 vintage
Available in Février 2021