

COENFER D'ARVIER

ENFER

2017



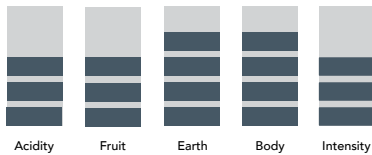
Grape Varieties
100% Petit Rouge



Designation
Vallée d'Aoste DOC
Enfer d'Arvier



Type
Dry, red wine



Appearance
Medium purple

Nose

Medium intensity nose of woodland scrub, almonds, cherry, cranberry, raspberry, vanilla and orange rind.

Taste

Cranberries, cherry, and vanilla.

Pairing

Barbecue ribs, roasts, soups and typical Valle d'Aosta cheeses.



Soil

Morainic soils, moderately calcareous.

Aspect

Southern exposure at 2500 feet (750 meters). Average slope of 30°. Steepest slope at 45°.

Fermentation

Wines are fermented in temperature controlled steel tanks using indigenous yeasts.

Aging

Matures in French Tonneaux for six months with filtration and clarification using bentonite clay. Further aging in bottle for six months before release.

Alcohol

13.5%

Certifications

Organic vineyard and winery



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