



VIGNIFICATION OF *Natur* RED WINE

In the context of red grapes intended for NATUR wine, the maturity of the fruit is also sought by tasting the skins to determine the precise date of harvest.

Its production will require a **specific winemaking process** in order to guarantee a stable wine **without adding any other input and more particularly without adding sulphites**.

"Anxious to meet your expectations as closely as possible, the red NATUR cuvée has been produced at Château Penin since 2008"

The vinification takes place after sorting and vatting the grapes without sulphite. Alcoholic fermentation is started immediately by adding a "starter" to avoid possible pre-fermentation deviations. It is carried out at a maximum temperature of 23 °. The vatting is short (12 days on average) to avoid extracting tannins from the sometimes astringent pips. After malolactic fermentation, the wines are cooled to 4 ° to avoid any microbial development.

Aging takes place in stainless steel vats for 10 months. The fine fermentation lees are kept and used, they allow, through "batonage" operations (keeping the lees in suspension) to protection from oxidation. Maintaining a storage temperature of 6 ° / 7 ° prevents harmful microbial growth.

Bottling takes place in July after sterile filtration of the wines to ensure **stability** during aging.

