



Agriculture Biologique depuis 2009

SABA 2018

Tasting notes:

A wine with a nose that opens to red and black fruit, even smoky.
A mouth with a fine and silky texture on pepper and spiced notes.

Food and wine pairing:

Saba is a wine to open all year long, its lightness allows it many pairings.
Beef skewers/grilled peppers, lamb kefta, seared Bluefin tuna, soja sauce, lamb tajine with prunes. This “easy” red is lovely to share with friends.

Service:

Serve at 17°C and allow the wine to breath before serving.

Vineyard,terroir and vinification:

The 2018 vintage is a 100% Syrah.
These are the first black grapes harvested in the season to preserve a certain freshness
The juice issued from the short maceration and a mild extraction end the fermentation in a liquid phase at a low temperature.

IGP Pays d'Oc Rouge

Alcohol: 14%

Sulphites: less than 10 mg/l

A slight deposit of crystals is a natural phenomenon.

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