



# HUMAGNE ROUGE

• R É S E R V E •



*Structured, silky, wild and authentic  
Cedar and pine, clove and bilberry*

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<b>VARIETY</b>	Humagne
<b>VINIFICATION</b>	In oak barrels
<b>PLOT</b>	Chamoson
<b>TERROIR</b>	Alluvial cone
<b>SUN EXPOSURE</b>	Hill
<b>VINE AGE</b>	17 years old

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AOC VALAIS

CONTAINS SULFITES

## TASTING

A wine that expresses all the rustic beauty of the Valais. The ruby-red robe shows reflexes of carmine. The nose is punctuated by notes of exotic woods, sour cherries and blackberries. Generous and fresh on the palette with elegant tannins. You will be won over completely by the long, intense finish with aromas of red berry preserves.

## VINIFICATION

Harvest destemmed. First maceration at 4° for 5 days. First fermentation in 400 lt French oak barrels opened under temperature control. Reassembly and extraction aromas, color and tannins manually in the barrel. End of fermentation pressing and closing the barrels. Following 16 months maturing on lees in these same barrels.

O Z E N I T

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CAVE ENSOLEILLÉE DEPUIS 2013



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