

EKIGAÏNA
VDF – NORD BÉARN
ELEGANT RED WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

From the Basque language “Ekigaïn” that translate to “the epitome of the sun”, this grape variety is the fruit of the work done by Marcel Durquety in the years 1950. It is a cross between Tannat and Cabernet Sauvignon

WINEGROWING:

- Grape variety: Ekigaïna
- Climate: oceanic influence combined with the climate coming from the Pyrenees Mountains allowing mild winters and hot and dry summers.
- Terroir: the small plot is located on a clay-limestone hillside aimed to the South.

WINEMAKING & AGEING:

Harvest in early October followed by a pre-fermentation maceration to preserve the fruit aromas of the grape variety. We control the temperature during the fermentation at 25 °C. A maceration by “pigeage” for 16 days and 10 months of ageing in barrel.

TASTING NOTES:

Deep and delicate, this red wine manages to combine a powerful character and fine tannins. Elegant on the palate, with raspberry and strawberry aromas alongside some subtle notes of vanilla and leather. Straight and fresh, the finish is spicy with delicate mint notes.

SERVING & PAIRING:

- Service temperature: 16 °C
- Ageing potential: 5 years
- Food pairing: duck, beef, lamb, charcuterie, cheese...



EAN: 3760201500460
Weight: 1.47 kg
NOMACORC
Dim: 295 x 87 ø mm



EAN: 23760201500464
Dim: 300 x 265 x 185 mm
Bt orientation: →
Weight: 9.2 kg



6 BT

EUR (80 x 120 cm)
8 layers x 11 cs = 88 cs
Weight: 833 kg / Height: 1.6 m

VMF (100 x 120 cm)
9 layers x 12 cs = 108 cs
Weight: 1 028 kg / Height: 1.8 m