



Clos Sadra, Vigne d'Anais, Sud-Ouest, France, Rouge, 2022

Sud-Ouest, France

The Clos Sadra, Vigne d'Anais 2022 vintage, is a red wine originating from the Cahors appellation, in the South-West region of France, more precisely in the foothills of the Massif Central. This region is famous for its robust wines mainly made from the Malbec grape variety, sometimes accompanied by Tannat or Merlot to bring complexity. The 2022 vintage is characterized by a rich texture and well-present tannins, which should soften over time, promising aging potential.

PRESENTATION

Family-owned estate of around twenty hectares, Clos Sadra is located in the heart of the Cahors appellation. Mainly planted with Malbec, our vines are grown on the clay-limestone plateaus of the Lot region between 250 and 300 meters. The oldest plots are over 70 years old and receive careful attention. We cultivate our vines using traditional and environmentally friendly practices. Our vineyard is certified High Environmental Value level 3. Ideally situated, this provides us with opportunities for slow maturation, favorable to aromatic expression and tannin finesse.

TERROIR

Floor: limestone plateau.

IN THE VINEYARD

Type of pruning: Cordon de Royat Planting density: 4000 vines/hectare Age of the vine: 38 years Yield: 30hl/ha

HARVEST

Harvest: in the morning to preserve maximum freshness and flavors.

WINEMAKING

Wine-making: traditional in concrete tanks with pumping over and rack and return. Aging in barrels for 6 months for a part, then blending before bottling.

VARIETAL

Malbec 100%

SERVING

Storage potential: 5-6 years.

TASTING

Tasting: complex nose, where blackberry and cherry blend with licorice. Full-bodied palate with round and integrated tannins.

Clos Sadra

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

Food and wine pairings: grilled red meats, aged cheeses, dishes from the South-West.

