

## La Part du Colibri Abouriou 2020

### Vin de France rouge



Grape variety: Abouriou

Age of vineyards: 40 years old

Terroir & Origin: volcanic rock of gabbro type, village of Gorges

Harvests: hand-harvested, mid-September

Vinification & Aging: maceration of 12 days with one racking per day, indigenous yeasts, fermentation and aging in stainless steel tanks with 2 rackings, bottled on February 26<sup>th</sup>, 2021

Analysis: 12% vol., < 0.5 gr/L of residual sugars, 15 mg/L of total SO<sub>2</sub>

Production: certified in organic and biodynamic agriculture

Tasting: ruby red color, notes of cherry, Morello cherry, elderberry, finish with melted tannins

Pairings: charcuterie, red meat

Service: slightly fresh, around 10-11°C

Aging potential: 3-4 years

#### The Legend of the Hummingbird

Here is the Amerindian legend of the hummingbird, the flowers' friend...

One day, says the legend, there was a huge fire in the forest. All animals terrified and shattered were watching helpless the disaster.

Only the little hummingbird buzzed about, getting small drops of water in his beak to drop them on the fire. After a moment, the armadillo irritated by his useless action, told him: "Hummingbird! Are you mad? You think that you are going to put out the fire with a few drops? I know," replied the hummingbird, "but I do my part of the job."