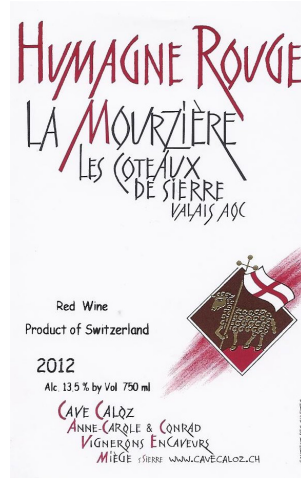


Humagne Rouge La Mourzière



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Humagne Rouge (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the steeply-sloped, south-facing, terraced Mourzière vineyard near Miège
- **Soil Types and Compositions:** Limestone
- **Vine Age, Training, and Density:** Average 20 years old, planted at 10,000 vines/ha and trained in Guyot.
- **Average Yields:** 20-25 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 2 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6-9 months
- **Malolactic Fermentation:** Blocked via sulfur and temperature
- **Élevage:** 6-9 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only after malolactic fermentation, with c. 50 mg/l total and c. 25 mg/l free

In The Glass:

Although this grape is known as Cornalin in the Vallée d'Aoste, it is distinct from the Cornalin of the Valais. Denser in color than the Caloz's Valaisan Cornalin, this Humagne Rouge combines high acidity with substantial tannins tied to notes of mint, cherry, and elderberry, all underpinned by the solid minerality common to Caloz's alpine wines. This wine's substantial structure suggests a long life in the cellar.