

MOURVÈDRE



BEST SOILS



Limestone

BERRY ATTRIBUTES

Thick skin
Bluish black color



VINE ATTRIBUTES

Late budding, Low yields
Late ripening
Susceptible to drought
Susceptible to mites,
leafhoppers and sour rot
Wind resistant



PROFILE

ACIDITY	●●●●●●●●●●
BODY	●●●●●●●●●●
ALCOHOL	●●●●●●●●●●
TANNIN	●●●●●●●●●●

AROMAS
Blackberry
Blueberry
Violet
Plum
Black pepper
Scrubland
Laurel

WINE STYLES

As a red wine, it is usually blended with varieties such as Grenache or Syrah, contributing to deep ruby colour, intense aromas of blackberries, blueberries and violets, high alcohol, firm tannins. It is common for Mourvèdre to be aged in old oak, which adds gamey and leather notes. As a rosé wine, it adds structure, freshness and black fruit aromas to a blend (for instance in Provence).

MAIN REGIONS

SPAIN: Valencia, Alicante, Jumilla, Almansa

FRANCE: Bandol, Rhône

AUSTRALIA: South Australia

WESTEIERMARK MATCHING

Mourvèdre thrives in warm to hot climates. Weststeiermark might be too cold and have a too high diurnal range to ripen it successfully. There won't be enough sugar accumulation, anthocyanin development, tannin development and polymerisation and the acidity might remain too high. Moreover, it might be too wet as Mourvèdre needs only small amount of water. However, long hours of sunshine and well-drained soils could be beneficial and make possible the growth.

CREDITS: Alberto Bracco, Annica Björling, Lea Gatinois, Norbert Budai, Olga Antoniadou, Pontip Marshall

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