



T ramontane

RED 2019 IGP MÉDITERRANÉE



Terroir	South-easterly facing, thirty-year-old vines on predominantly clay-limestone soil.
Grape Varieties	85% Caladoc, 15% Syrah. 15,5% Vol.
Vinification	The grape harvest is totally destemmed, gently crushed and then placed in stainless-steel vats for a 3-to-4-week cold maceration, followed by fermentation with regular pumping over and devatting. Part of the Caladoc and the Syrah are aged in oak barrels (40% of the final blend) over a 14-month period, the remainder is in stainless steel vats. The cellar master oversees the blending just before the wine is bottled.
Robe	Deep dark red robe with superb hints of violet.
Nose	The nose is complex, with its aromas of ripe red fruits, such as morello cherry and its slightly vanilla and toasted notes.
Palate	The palate, offering good density, is structured and delicious. there are ripe fruits but also vanilla and liquorice. The tannins are marked but melted.
Food and Wine Pairing	Charcuterie (wild boar hams, Jabugo de Bellota), Provençale stew, veined cheeses.
Tasting Temperature	17°C
Storage	5 to 6 years.
Technical datas	Europe palet 480 bouteilles Lot : L.PR192425 EAN13 : 3 760 182 843907