

Mas Cristine

MAS CRISTINE ROUGE LE GRILL 2018

CÔTES DU ROUSSILLON

CÉPAGES / GRAPE VARIETIES

Grenache Noir 90%, Syrah 10%

TERROIR

argilo-calcaire / quartz / schistes

VENDANGE / HARVEST

Manuelle / By hand

RENDEMENT / YIELD

30 hl/hectare

VINIFICATION ET ÉLEVAGE

Eraflé et trié, vinifié en cuve inox. Macération de 6 jours, fermentation à 22-24C. Elevage en cuve.

WINE MAKING & MATURING

Destemmed and cold soaked, skin contact 8 days with ferment at 23C. Aged in tank with early bottling.

ACCORDS METS/ VINS

Aperitif, tapas, pan tomate, salades, BBQ.

FOOD AND WINE MATCHING

Aperitif, tapas, pan tomate, salads, BBQ.

Alc by vol: 14.1%

SO2 libre/ free: 28ppm

pH: 3.53

Date de Mise/ Bottling date: Jan 2019.

