

Mas Cristine

MAS CRISTINE ROUGE LE GRILL 2016

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: 13.8%

SO2 libre/ free: 27ppm

pH: 3.75

Date de Mise/ Bottling date: Mars 2017.



14% 75CL

