

Mas Cristine

MAS CRISTINE ROSE 2018

CÔTES DU ROUSSILLON

CÉPAGES / GRAPE VARIETIES

Grenache Noir 95% Syrah 5%

TERROIR

argilo-calcaire / quartz / schistes

VENDANGE / HARVEST

Manuelle en comporte / By hand in small bins

RENDEMENT / YIELD

30 hl/hectare

VINIFICATION ET ÉLEVAGE

Pressurage grappe entière 95%. Vinification à 14-16°C.
Vinification et élevage en cuve inox.

WINE MAKING & MATURING

Wholebunch pressed 95%. Tank fermented and aged.
Vinification 14-16°C. Early bottling.

ACCORDS METS/ VINS

Aperitif, cuisine asiatique, poisson à la plancha.

FOOD AND WINE MATCHING

Aperitif, Asian food, simple fresh fish, salads.

Alc by vol: 13.1%

SO2 libre/ free: 27ppm

pH: 3.48

Date de Mise/ Bottling date: Dec 2018



13% 75CL

