

# Mas Cristine

## MAS CRISTINE ROUGE 2017

CÔTES DU ROUSSILLON

### CÉPAGES / GRAPE VARIETIES

Grenache Noir 40%, Syrah 50% Carignan Noir 10%

### TERROIR

argilo-calcaire / quartz / schistes

### VENDANGE / HARVEST

Manuelle / By hand

### RENDEMENT / YIELD

28 hl/hectare

### VINIFICATION ET ÉLEVAGE

Eraflé et trié, vinifié en cuve inox. Macération de 20-30 jours, fermentation à 28C. Elevation 60% barrique.

### WINE MAKING & MATURING

Destemmed and sorted, skin contact 20-30 days with ferment at 28C. Aged 60% in barrel.

### ACCORDS METS/ VINS

Agneau des Pyrénées, Tagines, BBQ, fromages.

### FOOD AND WINE MATCHING

Pyrénées Lamb, Tagine, BBQ, cheese.

Alc by vol: 14.2%

SO2 libre/ free: 24ppm

pH: 3.65

Date de Mise/ Bottling date: Aout 2018.



14% 75CL

