

Mas Cristine

MAS CRISTINE ROUGE 2018

CÔTES DU ROUSSILLON

CÉPAGES / GRAPE VARIETIES

Grenache Noir 43%, Syrah 50% Carignan Noir 7%

TERROIR

argilo-calcaire / quartz / schistes

VENDANGE / HARVEST

Manuelle / By hand

RENDEMENT / YIELD

32 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

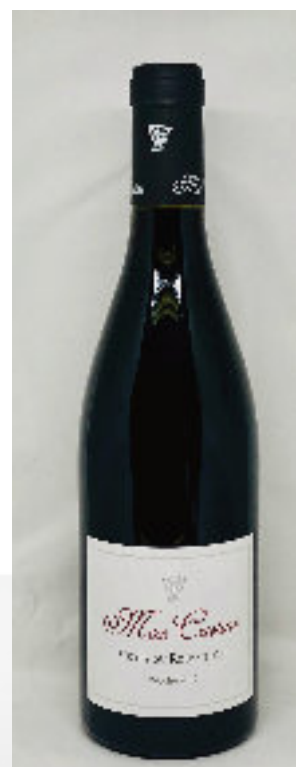
Pyrénées Lamb, Tagine, BBQ, cheese.

Alc by vol: 14.6%

SO2 libre/ free: 24ppm

pH: 3.72

Date de Mise/ Bottling date: Aout 2019.



14% 75CL

