

ROCCA MAURA

VIGNERONS DEPUIS 1922

Côtes-du-Rhône Red « 1737 »



Blend

- Shiraz predominant



Terroir

- Clay and limestone subsoil, small pebbles and gravel on the surface
- Maximum yield in Côtes-du-Rhône: 41hl/ha



Winemaking

- De-stemmed, crushed and fermented with regular pump-overs (two daily over peak fermentation) to extract colours, flavors and tannins
- After 3 weeks 'on skins': drainage of fermenters, skins pressed
- Wine then racked to 300L French oak barrels, where malolactic fermentation takes place



Tasting Notes

- **Colours:** dark red with purple hues
- **Aromas:** liquorice, vanilla, and red fruits
- **Palate:** the attack is full, the tannins are present, but they are velvety and silky. This wine is very well balanced; it can be described as fruity, dense and elegant



Serving Temperature

- 14-16°C



Aging

- Best drunk within 3 years.

