

ROCCA MAURA

VIGNERONS DEPUIS 1922

Côtes du Rhône Rouge

« 1922 »

1922 is the birth year of our cellar, in Roquemaure, the birthplace of Côtes du Rhône. Our Côtes du Rhône cuvée bears this name as a tribute to its creation ever since we celebrated its centenary.



Blend

- 50% Grenache
- 30% Syrah
- 10% Marselan
- 10% Carignan



Terroir

- Stony soils or clay and limestone subsoil
- Maximum yield for this appellation: 41hl/ha



Winemaking

- De-stemmed, crushed and fermented with regular pump overs (two daily over peak fermentation) to extract colour, flavour and tannins
- After 3 weeks « on skins » drainage of fermenters and skins pressed
- Aged in concrete tanks on lees



Dégustation

- **Colour:** dark red colour, purple fringe.
- **Aromas:** redcurrant, Morello cherries and fresh red fruits
- **Palate:** round and full. The tannins are velvety and elegant. The fruit is well present. This is typical and the best of what the Côte-du-Rhône appellation is known for: generous wines



Serving Temperature

- 14-16°C



Aging

- Great to drink now, yet aging potential for 3 years



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