

ROCCA MAURA

VIGNERONS DEPUIS 1922



Organic Côtes-du-Rhône Rouge



Blend

- 50% Grenache
- 30% Syrah
- 20% Cinsault



Terroir

- Stony soils or clay and limestone subsoil
- Maximum yield for this appellation: 412hl/ha



Winemaking

- Organic vinification (ex : less sulfites, limited use of additives...)
- Grapes de-stemmed, crushed and fermented with regular pump overs (two daily during peak fermentation) to extract colour, flavour and tannins
- After 3 weeks « on skins » drainage of tanks and skins pressed
- Aged in concrete tanks on lees



Tasting Notes

- **Colour:** nice cherry red
- **Aroma:** great freshness, fresh fruits : redcurrant, cherries
- **Palate:** supple wine, fresh and fruity. The structure offers soft and silky tannins



Serving Temperature

- 14-16°C



Aging

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



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