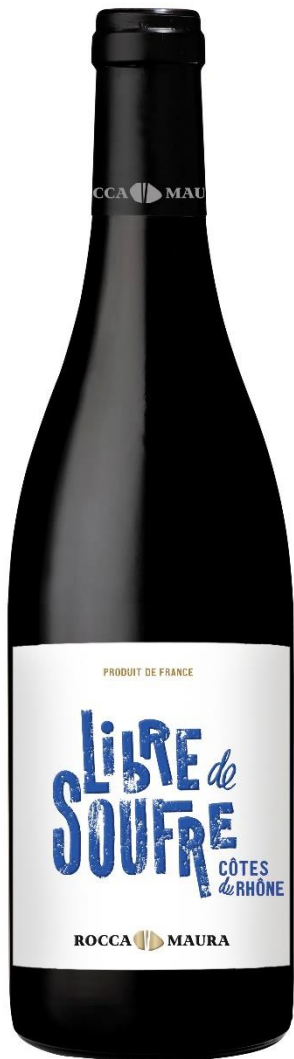


ROCCA MAURA

VIGNERONS DEPUIS 1922

Côtes du Rhône Rouge Libre de Soufre*



Blend

- Syrah mainly



Terroir

- Two different types of soils: clay and limestone and stony soils
- Maximum yield for this appellation: 41hl/ha



Winemaking

- Alcoholic fermentation during a week and maceration for 3 weeks to extract colour, flavour and tannins; daily pumping over
- Malolactic fermentation directly after the alcoholic one
- Filtration at the end of devatting to avoid an organoleptic deviation that could appear since there is no sulphur in this wine
- Aged in stainless steel tanks during 6 months
- No SO2 has been added to this wine. It contains less than 10mg/L naturally produced by the yeasts during the fermentation



Tasting Notes

- **Colour:** intense, ruby red with purple hints
- **Aromas:** the absence of sulphur allows this wine to express its aromas more freely! It has a fresh red fruits scent
- **Palate:** full, with a great volume and a strong complexity



Serving Temperature

- 14-16°C



Aging

- To be enjoyed in the year to fully appreciate its great juicy taste!

**Libre de Soufre = Sulphur free*



SCA ROCCA MAURA – 1 rue des Vignerons – 30150 Roquemaure – FRANCE
TEL +33 (0)4 66 82 82 01- contact@roccamaura.com – www.roccamaura.com
Siret 775 923 196 000 15 - TVA FR72 775 923 196 – ACCISE FR093312E0020