



TRAMONTANE

TRAMONTANE BANYULS TRADITION

AOP BANYULS

CÉPAGES / GRAPE VARIETIES

Grenache Noir/ Grenache Gris/ Mourvèdre

TERROIR

Schistes

VENDANGE

Manuelle / By hand

RENDEMENT / YIELD

35 hl/hectare

VINIFICATION ET ÉLEVAGE

Vinification en cuve avec mutage sur grains.
Elevage 5+ ans en cuve.

WINE MAKING & MATURING

Tank fermented with fortification 'sur grains'.
Minimum 5 years oxidative ageing before bottling.

ACCORDS METS & VIN

Aperitif, desserts (surtout chocolat), fromage, cigars

FOOD & WINE

Aperitif, desserts (especially chocolate), fromage, cigars

Alc by vol: 16.9%

SO2 libre/ free: 32ppm

Sucre res: 112g/L

pH: 3.90

Date de Mise/ Bottling date: Jan 2013

Production: 8,000 bottles



17% 75CL



TramontaneWines

3 rue Alphonse Daudet - 66650 Banyuls sur Mer

Tél : 04 68 88 37 03

info@tramontanewines.com - www.tramontanewines.com