



TRAMONTANE

TRAMONTANE GRENACHE 2013

IGP CÔTES CATALANES

CÉPAGES / GRAPE VARIETIES

Grenache Noir 100%

TERROIR

argilo-calcaire / clay and limestone

VENDANGE

Manuelle / By hand

RENDEMENT / YIELD

30 hl/hectare

VINIFICATION ET ÉLEVAGE

Egrappé, foulé. Vinifié en cuve, macération de 10 jours à 22°C.

Elevage en cuve.

WINE MAKING & MATURING

Crushed and destemmed to tank for ferment at 22°C.

10 days of maceration, subsequent ageing in tank.

ACCORDS METS & VIN

Saucisses, salades, pâtes, viandes.

FOOD & WINE

Salads, pasta, most meats, BBQ.

Alc by vol: 14.8%

SO₂ libre/ free: 24ppm

Sucre res: 1.7g/L

pH: 3.82

Date de Mise/ Bottling date: Mar 2014

Production: 25,000 bottles



14.5% 75CL

TramontaneWines

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