



TRAMONTANE

TRAMONTANE ROSÉ 2013

AOP CÔTES DU ROUSSILLON

CÉPAGES / GRAPE VARIETIES

Grenache Noir 90% Syrah 10%

TERROIR

argilo-calcaire / clay and limestone

VENDANGE

Manuelle / By hand

RENDEMENT / YIELD

35 hl/hectare

VINIFICATION ET ÉLEVAGE

Pressurage direct, vinification en cuve à 16-18°C.
Saignées de Syrah rajouté à l'assemblage.

WINE MAKING & MATURING

Wholebunch pressed and fermented in tank at 16-18°C.
Saignée of Syrah added at blending.

ACCORDS METS & VIN

Grillades d'été, poivrons grillés, oeufs mimosa.

FOOD & WINE

Summer BBQs, grilled peppers, egg salads.

Alc by vol: 14.2%

SO2 libre/ free: 22ppm

Sucre res: 1.6g/L

pH: 3.66

Date de Mise/ Bottling date: Jan 2014

Production: 11,500 bottles



14% 75CL



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