



TRAMONTANE

TRAMONTANE ROSÉ 2018

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: 13.4%

SO₂ libre/ free: 28ppm

Sucre res: <1g/L

pH: 3.66

Date de Mise/ Bottling date: Jan 2019

Production: 8,000 bottles



13.5% 75CL



TramontaneWines

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