



TRAMONTANE

TRAMONTANE VIOGNIER 2013

IGP CÔTES CATALANES

CÉPAGES / GRAPE VARIETIES

Viognier 100%

TERROIR

argilo-calcaire / clay and limestone

VENDANGE

Manuelle / By hand

RENDEMENT / YIELD

32 hl/hectare

VINIFICATION ET ÉLEVAGE

Pressurage direct, vinification en cuve à 16-18°C.

Collage et soutirage pour mise en bt précoce.

WINE MAKING & MATURING

Wholebunch pressed and fermented in tank at 16-18°C.

Fined and racked for early bottling to preserve freshness.

ACCORDS METS & VIN

Sushis, crevettes, huitres.

FOOD & WINE

Sushis, prawns, oysters.

Alc by vol: 12..8%

SO2 libre/ free: 23ppm

Sucre res: 1.9g/L

pH: 3.60

Date de Mise/ Bottling date: Jan 2014

Production: 2,500 bottles



13.5% 75CL



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