

DOMAINE WILFRIED

RASTEAU

Rhone , France



Availability	Private import
Human	Réjane et Wilfried Pouzoulas
Millésime	2014
Appellation	Rasteau AOC
Sols	Clay Limestone Marl
Altitude Des Vignes	150 meters above sea level
Orientation	Various
Cépages	60% Grenache 20% Carignan 10% Syrah 10% Mourvèdre
Viticulture	Practicing Organic
Palissage	Guyot
Pi/Hect	4 600 ft/ha
HI/Hect	25 hl/ha
Vendanges	Hand harvested
Vinification	Vinification and vatting between 15 and 18 days. Smooth vinification. Daily pumping-over and control of the temperature of the wine
Levures	Indigenous
Élevage	Concrete tank
Volume D'alcool	14% alc./vol
Sulfites	30 mg/l
Sucre Résiduel	< 1 g/l
Acidité Totale	3.70 g/l
Color	Garnet
Degustation	The chery nose is discreet. The mouth expresses a very clear fruit, freshness and elegance throught its texture
Temperature Of Service	18 °C

BOIRES
