

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

Sucré 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 18 °C

Service

BOIRES