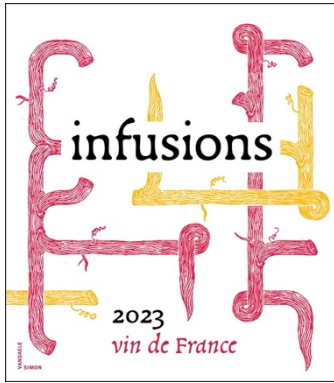


technical sheet



**RANGE: ASSEMBLAGE
INFUSIONS
2023**

VIN DE FRANCE (RED)



At Terra Vita Vinum, "we cultivate the vines with respect for biodiversity and do everything possible to produce terroir wines with the utmost transparency to deliver unique emotions". Let's remember that our wines are as close as possible to what nature gives us. Each cuvée is therefore a unique work, never before made, and never again.

GEOLOGY

Various schists from the Anjou Noir region, dating from the primary era (Ordovician-Silurian period).

GROWING METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products, in the respect of biodiversity. **It is for all these reasons that we do not buy grapes, we only vinify those that we grow.**

COMPOSITION

Fermented grape juice from manual harvesting between September 15th and 23rd.
60% Gamay, 15% Cabernet Franc, 15% Grolleau, 10% Pineau d'Aunis.

WINEMAKING

Short maceration periods, partly with whole bunches, light pressing. The spirit of this cuvée is to favour infusion without seeking extraction; no filtration, no added sulphites.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total 10 mg/L; Alcohol: 12% vol; Volatile acidity: 0,47 g/L; pH = 3,4.

TASTING

The nose confirms the originality of this blend of Loire grape varieties. The palate is greedy and precedes a final full of freshness which enhances the drinkability of this cuvée.

ADVICE

Serve at 12°C to taste between 15 and 16°C.
Cellaring: in the youth.



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