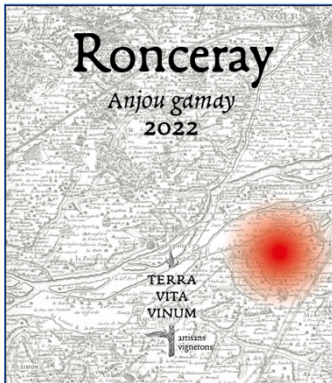


# technical sheet



**RANGE: PARCELLAIRE**

**RONCERAY**

**2022**

**PDO (AOC) ANJOU GAMAY (RED)**



At Terra Vita Vinum, "we cultivate our vines with respect for biodiversity and do our utmost to produce terroir wines with the utmost transparency to deliver unique emotions". Our wines are as close as possible to what nature has to offer. Each cuvée is therefore a unique work of art, never made before and never to be made again.

## **GEOLOGY**

Grey, green, rusty, sometimes purplish shale with quartz veins.

## **CULTIVATION 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.

## **GROWING METHOD**

Our vines are cultivated in a traditional and selective way. The soil is maintained mechanically, without chemical weeding, and our vines are protected by preparations based on natural products, with respect for biodiversity. **For all these reasons, we don't buy grapes; we only make wine from those we grow.**

## **COMPOSITION**

Fermented Gamay juice from hand-picked grapes (1 row, 8 kg tray only).

## **VINIFICATION**

This cuvée is the result of whole bunch maceration. 10 mg/L sulphites added during ageing and 10 mg/L at bottling.

## **AGEING**

Aged for 12 months in concrete eggs, barrels and amphorae.

## **ANALYSIS AFTER BOTTLING (NOVEMBER 2023)**

Sulphites: total 52 mg/L; Alcohol: 12.5% vol.

## **TASTING**

Quite simply an invigorating Gamay. Fruity and spicy on the nose, silky on the palate with a mineral finish.

## **ADVICE**

Serve at 12°C. to enjoy between 15 and 16°C.

Cellaring: long



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