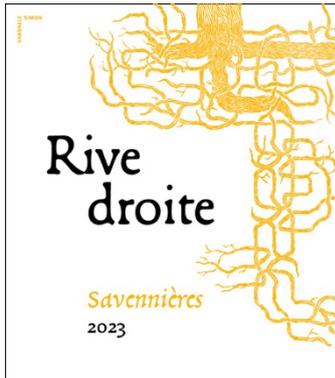


# technical sheet



**RANGE: BLENDING**

**RIVE DROITE**

**2023**

**PDO (AOC) SAVENNIÈRES**



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**

Parcel located in the commune of Savennières, cultivated on aeolian sands over schist alteration and colluvium. Exposure: East.

## **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, 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 Chenin juice from a manual harvest (1 row tray of 8 kg only).

## **VINIFICATION**

Natural: fermentation with yeast from our own grapes. 20 mg/L sulphites added at bottling.

## **AGEING**

Fermented and aged for 11 months in demi-muids.

## **ANALYSIS AFTER BOTTLING (OCTOBER 2024)**

Sulphites: total 39 mg/L; alcohol: 12% vol; residual sugars: 0.8 g/L; full malolactic fermentation.

## **TASTING**

The nose is complex. The ageing does not mask the slender character of this digestible wine.

## **ADVICE**

Serve at 10°C. to enjoy between 12° and 14°C.  
Cellaring: 8 years and more.