

## Domaine du Trapadis Rasteau Rouge Les Adrés

### ABOUT THE ESTATE

#### APPELLATION

AOP Rasteau

#### SUB-REGION

Southern Rhône

#### GRAPE VARIETY

70% Grenache, 20% Carignan, 10% Mourvèdre

#### FARMING

Sustainable, Organic (Ecocert), Biodynamic (Demeter)

#### SOIL

Clay and limestone soils rich in blue marls

#### VINEYARDS & VITICULTURE

60-year-old vines, gobelet pruned. 3,500 vines/ha. Yield of 10 to 15 hl/ha for the Grenache and 20 hl/ha for the Carignan and Mourvèdre.

#### HARVEST & VINIFICATION

The harvest is destemmed, lightly crushed and put into cement vats. The grapes are macerated for 20 days at a temperature of 25°C. Native yeast fermentation in concrete tanks. The grapes are pressed just before the end of the alcoholic fermentation. Aged in amphora and old barrels on the fine lees for 20 months.

#### ALCOHOL BY VOLUME

14.0

#### PACK SIZE

12x750mL

