MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine du Trapadis

Rasteau Rouge Les Cras



ABOUT THE ESTATE

APPELLATION
Rasteau

SUB-REGION
Southern Rhône

GRAPE VARIETY
70% Grenache, 10% Carignan, 10% Mourvèdre, 10% Syrah

FARMING
Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL
Clay-limestone composed of red clay and rolled pebbles

VINEYARDS & VITICULTURE
Vines are 30 years old and pruned in cordon de Royat. Planting density 3,500 vines per hectare. Yields of 25 hl per hectare for the Grenache and 35 hl per hectare for the Carignan, Mourvèdre and Syrah.

HARVEST & VINIFICATION
The grapes are hand-picked and carefully sorted. The grapes are destemmed and then lightly crushed. Native yeast fermentation. The grape varieties are vinified together, except for the Syrah, which is vinified separately because of its early maturity. Pumping over every 4 days allows a smoother extraction. Vatting time is 20 days at a temperature not exceeding 25°C. The wines are blended in January and aged in cement vats on fine lees for 18 months.

ALCOHOL BY VOLUME
13.5

PACK SIZE
12x750mL