



Wine Note Rouge 2020

NATURAL RED WINE - 75 CL

- ♪ **Grape-variety** : Pinot Noir.
- ♪ **Origin** : Itterswiller, Epfig.
- ♪ **Vines age** : More than 50 years.
- ♪ **Soil** : Sandy-clay.
- ♪ **Wine-making** :

- Manual harvest with strict sorting.
- Pressing, separation of the press juice and the drop.
- Cold maceration for 4 days and maceration with fermentation (natural yeasts) during 15 days at 22°C.
- Maturing in barrel and malolactic fermentation on lees for 6 months.
- Without inputs and sulphites added.

♪ **Tasting** :

- The smell : intense, notes of red fruit and spices.
- On the palate : fine length, blended tannins, aromas of black cherries.

♪ **Wine and food pairing** :

Red meat, duck, lamb, mushrooms, roast pork.
Aeration recommended.

Service temperature : 14 to 16 °C.

Storage : 2 to 5 years.

Alcoholic strength : 14 %vol.

Total acidity : 5.4 g/L.

Residual sugar : 0 g/L.

SO2 Total : 10 mg/L.

