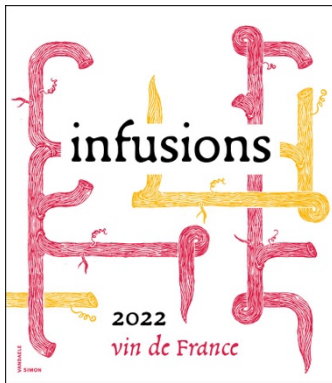


technical sheet



RANGE: ASSEMBLAGE

INFUSIONS

2022

VIN DE FRANCE (RED)



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

Rock of greenish-grey shale and alteration of green to purple shale.

GROWING 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 grape juice from a manual harvest.

40% cabernet franc, 25% grolleau, 25% gamay and 10% chenin.

WINEMAKING

Short macerations for part in whole bunches, light pressing.

AGEING

Ageing for 12 months partly in barrel, unfiltered. Low level of sulfur to respect the fruit.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total 56 mg/L

Alcohol: 12,58% vol

TASTING

The nose confirms the originality of this blend of Loire grape varieties. The palate is greedy and precedes a final full of freshness which enhances the drinkability of this cuvée.

ADVICE

Serve at 13°C to taste between 16 and 17°C.

Cellaring: in the youth.



www.terravitavinum.fr

bienvenue@terravitavinum.fr / téléphone : 02 41 78 72 13

Chauvigné, route de Denée, 49610 Mozé-sur-Louet