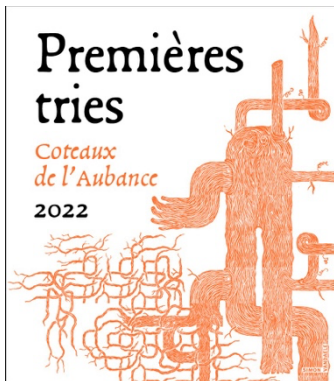


# technical sheet



**RANGE: ASSEMBLAGE**

**PREMIÈRES TRIES**

**2022**

**COTEAUX DE L'AUBANCE (WHITE)**



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 delivers. Each cuvée is therefore a unique work, never before made, and never again.

## **GEOLOGY**

Grey-green shale, sometimes purple.

## **CULTIVATION METHOD**

The cultivation of our vines is carried out in a traditional and selective way, the maintenance of the soil is mechanical, without chemical weeding, our vines are protected by preparations based on 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.

## **WINEMAKING**

The fermentation was carried out partially without yeast in order to preserve the natural residual sugars of the grapes.

## **ANALYSIS AFTER THE BOTTLING STAGE**

Sulphites: total 122 mg/L; Alcohol: 11,1% vol; Residual sugars: 64 g/L

## **TASTING**

From the first taste, we can feel that these "First Selections" have brought a real dynamic to the tasting. The desired spirit is there! This wine remains slightly sweet, but the grape variety and the terroir give it a lot of elegance and freshness.

## **ADVICE**

Serve at 7-8°C and enjoy between 10-12°C.

Cellaring: 5 years or more.



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