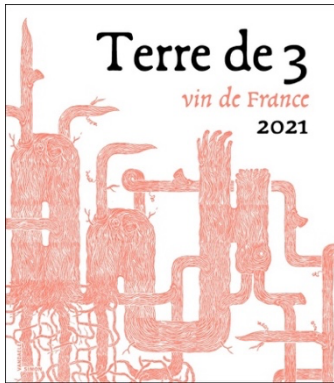


# technical sheet



**RANGE: ASSEMBLAGE**

**TERRE DE 3 ROSÉ**

**2021**

**WINE OF FRANCE**



The idea of the winery is that each cuvée should be a unique work of art, never made before and never to be made again - to each its own moment or pleasure!

The spirit of this cuvée is to make a true rosé with character that is off the beaten track.

## **GEOLOGY**

Schist with a touch of quartz.

## **GRAPE VARIETY**

Gamay, groslot.

## **CULTIVATION 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.

## **WINEMAKING**

Naturally fermented grape juice, without yeast. Not filtered or fined.

Low level of sulphites to respect the fruit.

## **ANALYSIS AT THE BOTTLING STAGE**

Sulphites: total 28 mg/L (EU standards: 200 mg/L and organic wine: 150 mg/L; Demeter wine: 90 mg/L); Alcohol: 13.66% vol; Residual sugars: 0.60 g/L

## **TASTING**

The nose is lively and suggests a beautiful basket of red fruits. The palate develops a beautiful vivacity to finish on a mineral and spicy freshness.

## **ADVICE**

Our favourite pairings: on its own with friends, with aubergine caviar or even with fish of character (red mullet, sea bream, etc.).

Serve between 7 and 9°C. Enjoy between 11 and 13°C.

Cellaring: in its youth.



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