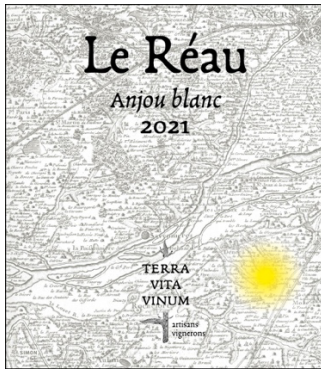


# technical sheet



**RANGE: PARCELLAIRE**

**LE RÉAU**

**2021**

**PDO (AOC) ANJOU BLANC**



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**

Beneath a surface texture composed of sandy clay slit, the soil is characterized by its metamorphic rocks (quartz banks and veins).

## **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. 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 (1 row tray of 8 kg only).

## **WINEMAKING**

Without addition of SO<sub>2</sub>, without stirring, without fining nor filtration. Aged on lees and topped off for 14 months in demi-muids. At the bottling, 20 mg/L of sulfites are added.

## **ANALYSIS AFTER BOTTLING**

Sulphites: Total 34 mg/L, Alcohol: 14,06% vol; Residual sugars: 0,5 g/L

## **TASTING**

The aromatic complexity is very original. In the mouth, the wood melts with the greedy structure of the wine to give way to mineral finish.

## **ADVICE**

Serve at 10°C. To be enjoyed between 12 and 14°C. Cellaring: 8 years or more.



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