

# technical sheet



**RANGE: ASSEMBLAGE**

**ROUGE DE SCHISTE**

**2019**

**PDO (AOC) ANJOU BRISSAC**



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**

Bedrock of greenish-grey schist and altered green to purple schist.

## **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. The grapes are harvested by hand in small crates of 8/10 kg.

## **COMPOSITION**

50% cabernet franc, 50% cabernet sauvignon.

## **WINEMAKING**

Light pressing, short skin contact, for part in whole bunches, 30 months' ageing partially in barrels, unfiltered. Low added SO<sub>2</sub> to respect the fruit.

## **ANALYSIS AT THE BOTTLING STAGE**

Sulphites: total 44 mg/L

Alcohol: 13,5% vol

## **TASTING**

The nose suggests perfectly ripe Cabernet Franc and Cabernet Sauvignon. The palate displays supple tannins and nice balance. After the very marked notes of red and black fruits, the finish gives a real sensation of freshness.

## **ADVICE**

Our favourite deal: simply on red meat.

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

Cellaring: 5 years and more.



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