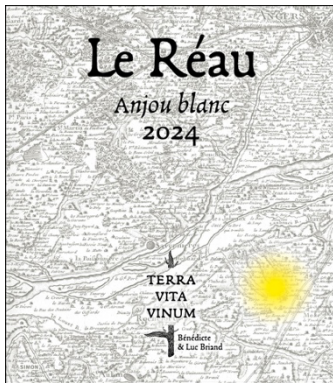


technical sheet



RANGE: PARCELLAIRE

LE RÉAU

2024

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 loam, the terroir unit is distinguished by its metamorphic rocks (quartz beds 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

Fermentation started without additives, using yeast from our year's grapes. Aged on lees in concrete eggs (55%) and demi-muid barrels (45%). No stirring, fining, or filtration.

ANALYSIS AFTER BOTTLING

Sulphites: Total 15 mg/L; alcohol: 13% vol; residual sugars: 0 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 deep and mineral finish.

ADVICE

Serve at 10°C. To be enjoyed between 12 and 14°C.

Cellaring: 8 years or more.



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