Domaine du Trapadis

Rasteau Rouge Les Adrés



ABOUT THE ESTATE

APPELLATION
AOP Rasteau

SUB-REGION
Southern Rhône

GRAPE VARIETY
70% Grenache, 20% Carignan, 10% Mouvedre

FARMING
Sustainable, Organic (Ecocert), Biodynamic (Demeter)

SOIL
Clay and limestone soils rich in blue marls

VINEYARDS & VITICULTURE
60-year-old vines, gobelet pruned. 3,500 vines/ha. Yield of 10 to 15 hl/ha for the Grenache and 20 hl/ha for the Carignan and Mourvèdre.

HARVEST & VINIFICATION
The harvest is destemmed, lightly crushed and put into cement vats. The grapes are macerated for 20 days at a temperature of 25°C. Native yeast fermentation in concrete tanks. The grapes are pressed just before the end of the alcoholic fermentation. Aged in amphora and old barrels on the fine lees for 20 months.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL